

# EVENING MENU

FROM 6 PM TO 9:45 PM

## DES BALANCES INSPIRATIONS

Tuna tartare

Spring onions, cucumber, pomegranate, mango, soy sauce

Wine recommendation

Cuvée Madame Rosmarie AOC, CHF 10.00/dl  
Adrian & Diego Mathier / Salgesch (Switzerland)

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Cold avocado and cucumber soup

Scallop and sun-dried tomato

Wine recommendation

Chardonnay «Kalkstein», CHF 10.00/dl  
Winery Manz / Rheinhessen (Germany)

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Pan-fried sea bass filet with basil emulsion

Tomatoes, fennel, olives

Wine recommendation

Whispering Angel AOC, CHF 9.00/dl  
Château d'Esclans / Côtes et Provence (France)

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Grilled lamb chops with rosemary jus

New potatoes and market vegetables

Wine recommendation

Passi di Orma DOC, CHF 10.00/dl  
Podere Orma / Bolgheri (Italy)

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European cheese selection from Maître Fromager Rolf Beeler

Homemade fruit bread

Wine recommendation

Graham's Port 20 Years, CHF 15.00/4cl (Portugal)

*or*

Lemon curd with almond biscuit

Lime-mint sorbet

Wine recommendation

Dessert wine 2023, CHF 13.50/5cl  
Winery Kastanienbaum / Lucerne (Switzerland)

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Friandises

5-Gang Menu à 129.—

3-Gang Menu à 95.—

*Charme & Excellence*

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## MEDITERRANEAN

### STARTERS

Tuna tartare Spring onions, cucumber, pomegranate, mango, soy sauce	33.—
Pan-fried scallops and Parma ham Rocket, Parmesan, olive tapenade, saffron sauce	33.—
Medium-rare roasted veal loin with shallot-tomato vinaigrette Lettuce, radish, marinated radish, chives	33.—
Colourful summer salad with organic smoked ham from Uelihof Olives, sun-dried tomatoes, artichokes, Parmesan	19.—
Creamy pea and mint soup	15.—
Cold avocado and cucumber soup with scallop and sun-dried tomato	19.—
Gazpacho with Parma ham and croutons	19.—

### MAIN DISHES

	small	
Arancini trilogy with antipasti vegetables and three dips Saffron rice balls, rocket pesto   Spinach rice balls with Gorgonzola, tomato dip Baked beetroot rice balls, cream cheese with mint	41.—	
Vegan Thai vegetable curry with shiitake mushrooms and bean sprouts Basmati rice with sesame	26.—	33.—
Tomato and mozzarella ravioli with basil foam Olives, sun-dried tomatoes, artichokes, Parmesan	28.—	35.—
Pan-fried sea bass filet with basil emulsion Boiled potatoes, fennel, tomatoes, basil	46.—	57.—
Saltimbocca of pike-perch filet with sage-lime sauce Colourful summer salads with antipasti vegetables, olives and Parmesan	41.—	51.—
Duo of salmon filet and scallops with soy sauce Basmati rice, Asian vegetables, shiitake mushrooms, bean sprouts	41.—	51.—
Marinated chicken thighs in panko coating with lemon yoghurt dip Oriental couscous and wild broccoli	36.—	45.—
Pan-fried veal steak with chimichurri Colourful summer salads with Jolly melon, berries and seeds	46.—	57.—
Grilled lamb chops with rosemary jus New potatoes and market vegetables	46.—	57.—
Pan-fried beef filet cubes «Teriyaki style» Basmati rice, wild broccoli, chili, coriander, bean sprouts	42.—	53.—

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