

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Canadian lobster in a crispy coating
Mango, carrot, ginger, wasabi, coriander

Wine recommendation
Roero Arneis Tabaria, CHF 9.00/dl
Tenuta La Meridiana / Piemonte (Italy)

Creamy Jerusalem artichoke and truffle soup
Roasted quail breast

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

Grilled sole filet with saffron foam
Pea purée, braised fennel

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

Tender bison filet with olive jus
Polenta slice, red wine onions, market vegetables

Wine recommendation
Torre Albéniz Reserva, CHF 10.00/dl
Bodegas Peñalba Lopez / Ribera del Duero (Spain)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

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

or

Black Forest creation with cherry sorbet

Wine recommendation
Graham's Port 30 Years, CHF 18.00/4cl (Portugal)

Friandises

5-Gang Menu à 129.—
3-Gang Menu à 95.—

Charme & Excellence

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PASSION

STARTERS

Swiss veal filet tartare Shallot cream, fried quail egg, capers, marinated radish	33.—
Grilled sole filet and scallop with rouille sauce Fennel salad, avocado, frisée, shiso cress	33.—
Canadian lobster in a crispy coating Mango, carrot, ginger, wasabi, coriander	33.—
Colourful winter salad with organic smoked ham from Uelihof Pomegranate, dates, macadamia nuts	19.—
Clear onion soup with cognac and cheese toast	17.—
Creamy curry soup with pan-fried king prawn on pineapple chutney	17.—
Creamy Jerusalem artichoke and truffle soup with roasted quail breast	17.—

MAIN DISHES

small

Artichoke and buffalo mozzarella ravioli with champagne foam Fresh leaf spinach and Parmesan	28.—	35.—
Vegan Thai vegetable curry with shiitake mushrooms and bean sprouts Basmati rice with sesame	26.—	33.—
Potato gnocchi with gorgonzola sauce Glazed figs and walnuts	26.—	33.—
Grilled sole filets with saffron foam Chive potatoes, pea purée, braised fennel	48.—	62.—
Pan-fried pike-perch filet with chorizo-shallot vinaigrette Potato-celery purée and market vegetables	41.—	51.—
Grilled Scottish salmon filet with teriyaki sauce Ramen noodles, Asian vegetables, bean sprouts, coriander	41.—	51.—
Tender bison filet with olive jus Polenta slice, red wine onions, market vegetables	50.—	69.—
Roasted lamb chops with rosemary-garlic jus Potato-celery purée and green beans with red onions	46.—	57.—
Pan-fried beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—

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