EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Ceviche of tuna filet and scallop
Passion fruit, cucumber, chili, lime, coriander

Wine recommendation
Vermentino di Monteverro IGT, CHF 9.00/dl
Tenuta Monteverro / Toscana (Italy)

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Gazpacho
Parma ham and croutons

Wine recommendation
Solaris «Charme Blanc des Balances», CHF 10.00/dl
Rankhof Oberkirch / Lucerne (Switzerland)

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Pan-fried sea bream filet with bell pepper butter
Pea purée and ratatouille

Wine recommendation
Franciacorta Rosé DOCG, CHF 15.00/dl
Marchese Antinori / Lombardei (Italy)

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Grilled bison filet with olive jus
Polenta and market vegetables

Wine recommendation
The Chocolate Block, CHF 12.00/dl
Boekenhoutskloof Winery / Swartland (South Africa)

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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

Yoghurt mousse with blueberries
Wild berry 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

EVENING MENU

FROM 6 PM TO 9:45 PM

SYMPHONY

STARTERS

Ceviche of tuna filet and scallop Passion fruit, cucumber, chili, lime, coriander	33.—
Grilled octopus with harissa and yuzu gel Antipasti vegetables, marinated fennel	33.—
Carpaccio of Swiss beef filet with Parmesan Chanterelles, balsamic vinegar, Piso cress	33.—
Colourful summer salad with organic smoked ham from Uelihof Olives, sun-dried tomatoes, artichokes, Parmesan	19.—
Tomato-based fish soup with diced fish and vegetables	19.—
Cold avocado and cucumber soup with pan-fried scallop	19.—
Gazpacho with Parma ham and croutons	19.—

MAIN DISHES

	small	
Homemade beetroot potato gnocchi with Gorgonzola sauce Fried rocket	26.—	33.—
Vegan Thai vegetable curry with shiitake mushrooms and bean sprouts Basmati rice with sesame	26.—	33.—
Chanterelle ravioli with basil emulsion Antipasti vegetables and Parmesan	28.—	35.—
Grilled Scottish salmon filet with tzatziki Colourful summer salad with feta, fennel and cucumber	41.—	51.—
Pan-fried pike-perch filet with olive oil, chanterelles and lime Fregola Sarda with tomatoes, market vegetables	41.—	51.—
Pan-fried sea bream filet with bell pepper butter Boiled potatoes, pea purée, ratatouille	46.—	57.—
Veal steak saltimbocca with barbecue sauce Summer salad with redcurrants, Jolly melon and watermelon	46.—	57.—
Grilled bison filet with olive jus Polenta and market vegetables	52.—	63.—
Roasted rack of lamb «Provençal style» with port wine jus New potatoes with Pommery mustard and market vegetables	46.—	57.—
Pan-fried beef filet cubes «Teriyaki» Basmati rice, Asian vegetables, chili, coriander	42.—	53.—