EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Hand-sliced tartare of Swiss beef filet with fresh black truffle
Potato espuma, shallot chutney, egg yolk, crumble

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

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Creamy carrot and ginger soup
Lobster praline with chili-mango chutney

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

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Pan-fried sea bass filet with yuzu butter
Pea purée and baby carrots

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

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Duo of medium roasted veal filet and veal sweetbread with truffle jus
Mashed potatoes and market vegetables

Wine recommendation
La Dame de Montrose 2019, CHF 14.50/dl
Château Montrose / Saint-Estèphe (France)

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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

Tonka bean chocolate mousse with passion fruit
Lemon sorbet

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

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Friandises

5-Gang Menu à 139.—
3-Gang Menu à 105.—

Charme & Excellence

EVENING MENU

FROM 6 PM TO 9:45 PM

WINTER MAGIC

STARTERS

Hand-sliced tartare of Swiss beef filet with fresh black truffle Potato espuma, shallot chutney, egg yolk, crumble	33.—
Scallop carpaccio with hazelnut dashi Jerusalem artichoke, lemon, roasted hazelnuts, chervil	33.—
Caramelized chicory with goat cheese Pistachios, blood oranges, blossom honey	29.—
Colorful winter salad with Grisons air-dried beef Marinated pumpkin, wild mushrooms, walnuts, sprouts	19.—
Creamy carrot and ginger soup with lobster praline on chili-mango chutney	19.—
Creamy potato and leek soup with glazed pork belly	16.—
Gratinated onion soup with Pernod	16.—

MAIN DISHES

	small	
Vegan beetroot falafel with a horseradish tahini dip with orange Pearl couscous, vegetables, hummus, beetroot purée	26.—	33.—
Red wine risotto with radicchio and Gorgonzola Roasted walnuts and pear chutney	26.—	33.—
Truffle ravioli with champagne foam Poached egg and leaf spinach	28.—	35.—
Asian coconut soup with scallops Glass noodles, Thai curry, vegetables, Mu-Err mushrooms, coriander	41.—	51.—
Pan-fried salmon filet with smoked horseradish sauce Potato-Jerusalem artichoke purée, glazed apples, romanesco	41.—	51.—
Pan-fried sea bass filet with yuzu butter Boiled potatoes, pea purée, baby carrots	49.—	59.—
Braised lamb shank with rosemary-garlic jus Porcini mushroom polenta, green beans with bacon and onions		51.—
Grilled bison filet with red wine-shallot jus Sweet potato purée and market vegetables	55.—	69.—
Duo of medium roasted veal filet and veal sweetbread with truffle jus Mashed potatoes and market vegetables	46.—	57.—
Pan-fried beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—