

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Hand-cut beef tartare
Shallot chutney, egg yolk cream, potato espuma

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

Creamy carrot-ginger soup with coriander espuma
Pan-fried scallop

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

Pan-fried sea bass filet with port wine butter
Cauliflower purée, romanesco, almonds

Wine recommendation
Sancerre La Moussière, CHF 11.00/dl
Alphonse Mellot / Loire (France)

Duo of veal filet and veal cheek with truffle jus
Potato-celery purée, apple chutney, market vegetables

Wine recommendation
Guidalberto IGT, CHF 14.50/dl
Tenuta San Guido / Bolgheri (Italy)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

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

or

Passion fruit and mango mousse with meringue
Coconut-lime sorbet

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

Friandises

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

Charme & Excellence

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WINTER DREAMS

STARTERS

Hand-cut beef tartare Shallot chutney, egg yolk cream, potato espuma	35.—
Scottish smoked salmon filet with horseradish and cucumber Beetroot, dill mayonnaise, marinated pumpkin	33.—
Octopus carpaccio with pan-fried scallops Shallots, blood orange, chorizo, coriander	33.—
Colourful winter salad with wild boar ham Marinated pumpkin, pear slices, walnuts, sprouts	21.—
Poultry consommé with vegetables and egg	17.—
Creamy beetroot soup with vanilla espuma and smoked duck breast	17.—
Creamy carrot-ginger soup with coriander espuma, pan-fried scallop	17.—

MAIN DISHES

	small	
Vegan lentil and vegetable curry with mushrooms Basmati rice with sesame seeds	26.—	33.—
Truffle ravioli with leaf spinach Poached egg and béarnaise sauce	28.—	35.—
Pan-fried sea bass filet with port wine butter Boiled potatoes, cauliflower purée, romanesco, almonds	46.—	57.—
Grilled pike-perch filet with parsley foam Potato-pea purée and Brussels sprouts with herb bacon	41.—	51.—
Tuna filet «Teriyaki» with soy sauce Ramen noodles with Asian vegetables, mango chutney, ginger	42.—	53.—
Viennese cream goulash with sour cream Bread dumpling and red cabbage with chestnuts	34.—	43.—
Duo of veal filet and veal cheek with truffle jus Potato-celery purée, apple chutney, market vegetables	47.—	59.—
Grilled lamb chops and pulled lamb shank with garlic jus Polenta, dried beans, baby carrots, glazed figs	46.—	57.—
Pan-fried beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—

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