

## Summer Menu – June / July 2026

*In case of allergies or food intolerances, please contact our team members. Service charge and VAT 8.1% included.*

*Origins: Swiss fish only. Swiss pork and beef.*

### Starters

Seasonal salad, pickled vegetables	9 CHF
Crispy soft-boiled egg with young spring vegetables – Tarragon vinaigrette from Jardimont	24 CHF
Poultry pâté en croûte, foie gras, apricots and mustard seeds	26 CHF
Gold medal-winning Malakoff with Gruyère & Vacherin AOP – Salad and pickled vegetables (two pieces)	22 CHF
Additional Malakoff	8 CHF each

### Main Courses

Roasted cauliflower, white beans cream with brown butter, raspberry and Timur berries	39 CHF
Roasted trout fillets from l'Isle, aniseed Noilly Prat butter – Crunchy fennel salad, quinoa with Iranian black lemon	46 CHF
Beef tagliata from Mr. Minder, Sbrinz AOP shavings, chimichurri sauce – Herb potato chips	49 CHF
Farmhouse pork chop with Fallot mustard sauce – Variation of peas & smoked baby potatoes	45 CHF

### Desserts

Selection of two regional cheeses	14 CHF
Sweet woodruff mille-feuille from our Jorat harvest	15 CHF
Fresh strawberries with lime whipped cream	15 CHF
Pistachio and morello cherry pavlova	15 CHF

### Ice Creams & Sorbets

Vanilla, hazelnut, coffee, black sesame, double cream, pistachio, rum raisin; Vine peach, raspberry, Valais apricot, chocolate	4.90 CHF per scoop
Whipped cream supplement	1.50 CHF