



Gourmet Menu

Starters

Seasonal salad, winter vegetable pickles and seeds – 9 CHF

Duo of asparagus, fresh goat cheese from Cugy, apple-honey vinaigrette – 26 CHF

Parsley ham hock with wild garlic, ravigote sauce – 28 CHF

Eggs in red wine sauce (pork-free option available) – 24 CHF

Gold medal Malakoff fritters, salad and pickles – 22 CHF

Main Courses

Leek tatin, Montreal-inspired, grelette cream – 39 CHF

Sautéed perch fillets, white butter & basil oil – 48 CHF

Veal puff pastry dome with morels, green asparagus – 48 CHF

Alpstein lamb confit, oriental style, semolina & zucchini – 48 CHF

Desserts

Regional cheese selection – 14 CHF

Maracaibo 65% chocolate finger – 15 CHF

Strawberry & rhubarb quenelles – 15 CHF

Lemon tartlet with meringue – 15 CHF