

Autumn menu 2018

Menu

Regional corn salad with figs
and in walnut oil marinated buffalo Mozzarella from the "Val de Travers"
on pear balsamic vinaigrette

Soup of yellow beetroot
with Wasabi popcorn

Sautéed veal filet in a bread coat
with wild mushrooms on puree of sweet potatoes
and truffled savoy cabbage praline

Plum mousse on walnut brownie with pomegranate jelly
and hazelnut-praline ice cream

Menu complete CHF 99.00

Seasonal, vegetarian intermediate course instead of the soup
Additional CHF 9.50

Would you like to add a refreshing fruit sorbet with Prosecco
before we serve the main course?
Additional CHF 9.50

We will be pleased to serve you this menu from 1 September to 31 October 2018

Autumn

Starters

Regional corn salad with figs and in walnut oil marinated buffalo Mozzarella from the "Val de Travers" on pear balsamic vinaigrette	CHF	18.00
Home pickled „Label Rouge“ salmon with honey-mustard-espuma and dill-cucumber salad	CHF	25.00
Autumn leaf salad with wild mushroom crostini on pumpkin seed-oil dressing and grapes	CHF	17.00
Vegan tatar with Okara tofu on arugula, Taggiasca olives and dried tomatoes	CHF	19.00

Soups

Clear oxtail soup with root vegetable and Sherry served under a puff pastry cover	CHF	16.00
Soup of yellow beetroot with Wasabi popcorn	CHF	12.00
Cappuccino of pumpkin with „Ras el Hanout“ and oriental crisp	CHF	14.00

Refreshing sorbet

Plum sorbet with Vieille Prune	CHF	9.50
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Vegetarian (also available as intermediate course)

„Acquerello“ risotto with boletus, green herb foam and Grana Padano cheese	CHF	36.00
Oriental bulgur with Mediterranean, smoked tofu and coconut-saffron broth (Vegan)	CHF	34.00
Pumpkin-goat cheese-ravioli on Italian spinach with honey sauce	CHF	36.00

Main courses

Salmon trout filet with creamy leek on red Camargue rice and pear-saffron sauce	CHF	48.00
Sautéed breast of guinea fowl with pickled, dried fruits on Port wine sauce, hazelnut noodles and three types of carrots	CHF	45.00
Sautéed veal filet in a bread coat with wild mushrooms on puree of sweet potatoes and truffled savoy cabbage praline	CHF	55.00
Venison entrecote with cowberry sauce on orange-sweetheart cabbage and potato walnut soufflé	CHF	52.00

Desserts

Plum mousse on walnut brownie with pomegranate jelly and hazelnut-praline ice cream	CHF	14.00
Chestnut parfait on quince biscuit with pear compote	CHF	15.00
Cassis-crème brûlée with sour cream-ice cream and Piña Colada-Shot	CHF	16.00