

Summer menu 2019

Menu

Burrata on red arugula, figs and lime-Fleur de Sel-dressing
with Swiss „Grand Cru“-ham

Iced organic cucumber soup with regional yogurt,
Wasabi-nuts and spit of Orkney salmon

Roasted beef entrecote
on Barbecue sauce
with ratatouille, lavender
and gratin of sweet potatoes

Yogurt-tartlet on pistachio biscuit
with compote and sorbet of raspberries

Menu complete CHF 98.00

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

Summer

Starters

Summer leaf salad with Charentais melon and smoked ham on balsamic vinaigrette and pesto-bread-crisp	CHF	18.00
Beef tatar with cream of summer truffles and quail egg on red arugula and Greek Kalamata olives	CHF	22.00
Burrata on red arugula, figs and lime-Fleur de Sel-dressing with Swiss „Grand Cru“-ham	CHF	18.00
Mediterranean vegetable tatar on grilled zucchini with Okara tofu, dried tomatoes and lemon-olive oil	CHF	17.00

Soups

Iced organic cucumber soup with regional yogurt, Wasabi-nuts and spit of Orkney salmon	CHF	13.00
Yellow bell pepper soup with honey-thyme-cROUTONS	CHF	14.00
Soup of sweet corn with lobster popcorn	CHF	14.00

Vegetarian (also available as intermediate course)

Chanterelle risotto with chives sauce, young spinach and poached organic egg	CHF	34.00
Lime-ravioli heart on Mediterranean vegetable, smoked cherry tomatoes and basil foam sauce	CHF	36.00
Greek rice noodles with cucumber and bell pepper on vegan Tzatziki sauce and deep fried Pimientos de Padron	CHF	35.00

Refreshing sorbet

Wild berry-sorbet with Prosecco	CHF	9.50
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Main courses

Sautéed alpine salmon with lime sauce on spinach and saffron gnocchi	CHF	46.00
Roasted beef entrecote on Barbecue sauce with ratatouille, lavender and gratin of sweet potatoes	CHF	53.00
Lamb entrecote under a pine nuts-crust on rosemary-sauce with three-coloured chard and olive-potato soufflé	CHF	52.00
Sautéed duck breast with raspberry-marinade on cumin sauce, sweetheart cabbage and white lime-polenta	CHF	44.00

Desserts

Three types of rhubarb with vanilla parfait and meringues	CHF	15.00
Crème brûlée with lavender, black currant-sorbet and almond tartlet	CHF	15.00
Yogurt tartlet on pistachio biscuit with compote and sorbet of raspberries	CHF	14.00