

# Homeland

## **Amuse-bouche**

### **Alpen-Zander™ (alpine pike-perch)**

Ceviche / Verjuice / Cucumbers / Gin 4478 / Rye bread AOC

### **Ziger gnocchi**

Pesto / Wild garlic / Dried meat / hazelnuts

### **Swiss salmon**

Spring onions / Johannisberg

### **Kid shoulder**

Potato mousseline / Carrots / Sugar peas / Chives

### **Swiss cheese**

Dried-fruit puree sauce

### **White Toblerone cake**

Rhubarb<sup>3</sup>

### **Friandises**

**Menu: CHF 170.–**

5 courses: CHF 150.–

4 courses: CHF 130.–



*Corresponding wine accompaniment:*

*4 wines CHF 60.–, 5 wines CHF 75.–, 6 wines CHF 90.–*

*(1 dl per wine)*

# *Far away*

## **Amuse-bouche**

### **Rabbit tatar**

Tomatoes / Cheese Belper Knolle / Pesto

### **Langoustine**

Panko / Yellow gazpacho / Smoked paprika powder

Fillet of Iberian Bellota pork

### **Turbot**

Cabernet Sauvignon / Aceto Balsamico / Maggia pepper

Spinach / Summer truffle

### **Saddle of roe deer**

Walnut liqueur Nocino di Ascona / Egg mushrooms / Black nuts

Celeriac

### **Swiss cheese**

Dried-fruit puree sauce

### **Apricot**

Abricotine / Tonka bean / Almond crumbles

### **Friandises**

# *Far away*

## **Amuse-bouche**

### **Foie gras**

Smoked duckling breast / Mulled wine / Speculoos / Chestnuts

### **Quail breast**

Quail sugo / Jerusalem artichoke / Coffee / Hazelnuts

### **Bass**

Venus clams from Sacca di Scardovari / Bouillabaisse  
Saffron from Mund / Fennel rouille sauce

### **Beef fillet Irish Beef Club**

Truffle / Merlot / Aceto Balsamico / Oven-baked vegetables

### **Swiss cheese**

Dried-fruit puree sauce

### **Snowball**

Meringues / Citrus fruit / Spices / Felchlin Grand cru Elvesia

### **Friandises**