

Loë perch

Kasperskian caviar / Sour cream / Granny Smith / Cucumber

Gnocchi with Ziger cheese

Bleu du Valais cheese / Spinach / Hazelnuts / Air-dried beef

Ikejime Königs-Zander

Garden peas / Carrots / Heida Brut

Alpstein Guinea fowl

Morels / Chives / Kohlrabi / Radishes

Swiss cheese

Dried-fruit coulis

Ice-cream parfait

Strawberries / Rhubarb / Elderflower / Trietolt seasoning

2 course menu: CHF 80.-

3 course menu: CHF 95.-

4 course menu: CHF 110.-

5 course menu: CHF 125.-

6 course menu: CHF 140.-



Corresponding wines:

2 wines CHF 28.-, 3 wines CHF 42.-,

4 wines CHF 56.-, 5 wines CHF 70.-, 6 wines CHF 84.-

(1 dl each wine)