



GOURMET MENU BY ANDRE JAEGER

Amuse Bouche

Filet Royal von Salmonik, mit Blumenkohl

Royal filet of Salmonik with cauliflower

Wine: Melacce Castello ColleMassari 2016

Ceviche von Loup de mer, Croustillant von roten Scampi in Kataifi

Avocado und Radieschen

Ceviche of sea bass, red shrimp in crispy kataifi, with avocado and radish

Wine: Melacce Castello ColleMassari 2016

Rückenfilet von Kabeljau mit Pepperoni Tappenade

Grüner Spargel und Thai Curry

Filet of cod with tapenade of red pepper, green asparagus and Thai curry sauce

Wine: Puligny-Montrachet 1er Cru La Garenne 2018

Perlhuhn Brust und Schenkel gebraten mit Black Beans

Gnocchetti Parisiennes, Artischocken und Datteltomaten

Breast and shank of guinea fowl roasted with black beans

Small gnocchi Parisienne, artichoke, datterry tomatoes

Wine: Corton-Perrières Grand Cru, Michel Juillot 2015

Brillat Savarin mit Sellerie, Caramel und Fleur de Sel

Brillat savarin cheese with celeriac and caramel with fleur de sel

Garigette Erdbeeren, Tiramisu, lauwarme Suppe, Sorbet

Garigette strawberries, Tiramisu, warm soup, sherbet

Wine: Scociamonaca Vin Santo Occhio Di Pernice DOC

CHF 155 per person for 5 course menus or CHF 240 with wine pairing (1 glass of wine per course)
CHF 110 per person for 3 course menus (Starter, Main course and dessert) or CHF 170 with wine pairing (1 glass of wine per course)

Tax and service included