



Dinner Menu

STARTERS

Spring Leaf Salad

Wild Garlic Hazelnut Dressing / Mixed Tomatoes
Edamame / Avocado Cubes / Cress / Baked Peas 

16

Beef Carpaccio

Green Asparagus Salad / Buttermilk
Bottarga / Buckwheat Crunch / Cress

31

Vegetable Tartar

Artichokes / Salt and Lemon Gel / Tarragon Oil / Quinoa Crunch 

29

SOUPS

Tomato Coconut Soup

Dim Sum / Italian Spring Onions / Tomato Vinegar 

16

Asparagus Soup

Blowtorched Asparagus Tips / Morels / Tarragon 

16

MAIN DISHES

Truffle Fettuccine

Périgord Truffles / Barba di Frate / Hazelnut / Grana Padano Flakes 

36

Basil Fagottini

Green Asparagus / Morels / Peas / Tomato Honey 

31

Milk-fed Veal Cordon Bleu

Chämi Ham & Gruyère / Kohlrabi Carrot Vegetables / Pommes frites

51

Our trained staff will gladly provide information about allergens.

 vegetarian  vegan
Prices in CHF & including Tax



Dinner Menu

FISH DISH

Whole Sole fried in Nut Butter, carved at the table for 2 persons

Chorizo Sauce / Saffron Potatoe Purée

Fennel Yuzu Salad / Salmon Caviar

62 p. P.

Main Dishes from the Charcoal Grill

Veal Ribeye, carved at the table for 2 persons

62 p. P.

Beef Ribeye / Black BBQ

52

Loin of Young Wild Boar / Juniper Bacon Salt

42

Pink Rack of Lamb / Steak Pepper

46

Corn - fed Chicken Breast / Truffle Oil

41

We serve the following with our Charcoal Grill Dishes:

Green Asparagus with Grana Padano and Roasted Almonds

Side Dishes - Your Choice:

Rosemary Potatoes / Herb Gnocchi / Sweet Potatoe Fries

Sauces - Your Choice:

Asado Gravy / Morel Cream Sauce

DESSERTS

White Chocolate and Avocado Mousse / Sour Cherry Sorbet / Brownie

16

Affogato / Vanille Ice Cream / Espresso 

10

Coconut Panna Cotta / Raspberries 

8

Caramel Flan / Strawberries 

8

Pistachio Crème Brûlée / Rhubarb 

8

Homemade Sorbet and Ice Cream

per scoop 5

Sour Cherry / Bergamot / Raspberry 

Amaretti / Vanilla / White Chocolate 

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