

MENU DEGUSTATION

from the field, forest and meadow kitchen



Swiss vegetable tartar

Chervil sphere / parsley root ceviche / Ras el Hanout fennel cream
pepper-coriander shallots / red Quinoa / purple Curry-Mustard caviar
whole grain toast



Caramelized Chestnuts-parsnip soup
Pear Chutney /Pumpkin seeds / Shallots jam



Refreshing Coconut Brew with ginger
Vodka Grey Goose VX / Mango Sorbet



Venison fillet in Handeck meadow herb coating
Forest mushrooms / Butternut pumpkin with Amaretto & Marzipan
Chestnuts Cranberry Gel / Coconut-Beetroot Relish / Dauphine potatoes
alpine cream jus foams perfumed with elder



White chocolat-mousse perfumed with Cinnamon
Pear sorbet / Amaretto Gel / Pistachios
Cherry-cream & cherries Grenadine / chocolat Bisquit & Crumble



Chefs Cheese Variation
Selected cheese from Switzerland / garnish

4-Gang Genussmenü	à CHF 91.00
5-Gang Genussmenü	à CHF 107.00
6-Gang Genussmenü	à CHF 114.00



Gault Millau

Chef de Cuisine Roman Crkon