

Gourmet Menu

Homemade marinated pikeperch
Green Bell Peppers with Champagne Sauce / Spinach / Jalapeño / Dill



Cappuccino made with garden peas

Raviolo with cream cheese and tarragon / White tomato ice cream / Tomato crumble / Tarragon oil



Cucumber-Gin Sorbet
Fermented cucumber / juniper berries



Braised Beef Cheek and Roast Beef
Merlot Sauce / Carrot / Celery

or

A slice of salmon from Lostallo
Olive oil foam / Asparagus ravioli / Corn / Shiso

or

A slice of celery from the salt crust
Celery stalk / Apple / Hazelnuts / Celery cream



Valais apricot
Vanilla Mousse / Apricot Sorbet / Meringues

Hazelnut Sponge Cake



Cheese from the Haslital Valley
Homemade Green Tomato Chutney / Fruit Bread

Menu 4 courses	CHF 89.–
Menu 5 courses	CHF 106.–
Menu 6 courses	CHF 114.–

Chef de Cuisine Alexander von Bergen