

MENU

Beef tartare from Brienzer Bio Beef / Family Thöni
Egg yolk sphere / pesto butter bread / carrot-coffee-gel / sweet potatoes ceviche
Parsley-gel / pickled red onions



Caramelized cauliflower soup
Roasted piemont hazelnuts & hazelnuts-oil / Haslital bacon



Refreshing coconut jus with ginger
Vodka Grey Goose VX / mango sorbet



Filet of Handegger Alpine pork in a meadow herb coating
& glazed pork belly cooked sous-vide for 36 hours
Glazed artichoke hearts / yellow cauliflower puree refined with Ivoire chocolate
Cranberry-gel / alpine cream jus foam with green pepper
Creamy Aquerello coconut-pumpkin risotto with mango & roasted pumpkin seeds



Baked apple with Tonka bean
Apple-cinnamon jelly with apple cubes / honey-mascarpone
Granny Smith apple / tonka beans truffle / vanilla-cinnamon ice cream
Candied orange peel



Chef's cheese variation
Selected cheese from Switzerland / garnishes

Menu in 4 courses	à CHF 91.00
Menu in 5 courses	à CHF 102.00
Menu in 6 courses	à CHF 117.00



Chef de Cuisine Roman Crkon

MENU VEGETARIEN

Vegan vegetable tartare
Avocado sphere / carrot coffee gel / sweet potato ceviche
Parsley-gel / pickled red onion / purple potato crisps



Caramelized cauliflower soup
Roasted piemont hazelnuts & hazelnuts-oil / Haslital bacon



Refreshing coconut jus with ginger
Vodka Grey Goose VX / mango sorbet



Creamy Aquerello coconut-pumpkin risotto with mango
Baked hokkaido pumpkin & puree with marzipan and amaretto perfumed
Roasted pumpkin seeds / Earl Grey Tea plum / baby king trumpet mushroom
Homemade saffron falafel / beetroot onion crunch



Baked apple with Tonka bean
Apple-cinnamon jelly with apple cubes / honey-mascarpone
Granny Smith apple / tonka beans truffle / vanilla-cinnamon ice cream
Candied orange peel



Chef's cheese variation
Selected cheese from Switzerland / garnishes

Menu in 4 courses à CHF 81.00
Menu in 5 courses à CHF 92.00
Menu in 6 courses à CHF 107.00



Chef de Cuisine Roman Crkon