

## Seasonal recommendations of our chef Keven Mattle

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<b>Food</b>	<b>starter</b>	<b>main</b>
<b>Rich consommé "Franklin"</b> Homemade beef broth   egg yolk sandwich   Oona caviar	19.00	
<b>Tatаре of home-marinated Swiss Lostallo salmon</b> Capuchin cress   mustard ice cream   sour cream   red cabbage	26.00	
<b>Open saffron raviolo</b> sauteed mushrooms   truffle foam   onsen egg   pistachio pesto	26.00	
<b>Sauteed King prawns with lobster sauce</b> Arancini   leek mosaic		37.00
<b>Classic duck breast with orange-asam-pepper sauce</b> Pommes Anna   sauteed suger pea		37.00

## dessert recommendation

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<b>Scottish Harrogate cheese</b> Award-winning blue cheese from the Yorkshire cow   Leek ash Whisky grape jelly	12.50	
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## Our wine recommendation

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### whitewine

	<b>10 cl</b>	<b>75 cl</b>
<b>El Campo Chardonnay, Maipo Valley/Chile, 2019</b> producer: El Campo grape: Chardonnay	8.00	46.00

### redwine

<b>"1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2020</b> producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy.	8.50	52.00
<b>Zweigelt Umathum, Austria, 2020</b> producer: Umathum grame: Zweigelt	10.00	60.00