

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cold berry soup with Prosecco berry salad sour cream ice cream vanilla oil almonds	13.00	
Scallop tataré watermelon hand-picked Periyar pepper cucumber sorbet smoked pumpnickel	22.00	
Tomato Variation tomato stock shot basil granite burrata cream tomato jelly dried tomato	19.00	
Vitello Tonnato thinly sliced, cold veal cooked to medium rare Tuna sauce capers pickled onions rocket salad optional with roasted potatoes:	26.00	39.00 + 5.00
Monkfish medallions wrapped in bacon cannellini puree zucchini mini eggplant salsa rosso pea sprouts		39.00

Dessert recommendation

Honey-sesame cannelloni with tonka bean mousse vineyard peach sorbet elderflower jasmine yuzu caviar	15.00
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Our wine recommendation

	10 cl	75 cl
White wine		
El Campo Chardonnay, Maipo Valley/Chile, 2019 producer: El Campo grape: Chardonnay	8.00	46.00
Red wines		
"1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2021 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00
Der Besondere, Zurich, Switzerland, 2020 producer: Nadine Saxer grapes: Gamaret, Pinot Noir	10.00	58.00