

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cream soup of roasted nutmeg pumpkin pumpkin seed crispbread Hokkaido chili ragout celery-curry purée	15.00	
Duet of Foie Gras sautéed duck liver slice duck liver crème brûlée brioche bread	26.00	
Tatаре of home-marinated Swiss Lostallo salmon Granny Smith apple celery stalk horseradish sour cream	22.00	
Mosaic of Lucerne char and Zurich pikeperch chive-beurre-blanc purple sweet potato purée tapioca chips leek ash		42.00
Sautéed veal loin with morel cream sauce butter noodles Zurich carrots with chives		49.00

Dessert recommendation

Grand Marnier truffle cake made with Centenario chocolate white chocolate namelaka cherries savory	14.00	
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Our wine recommendation

	10 cl	75 cl
White wine Verdejo Palacio de Bornos, Rueda/Spain, 2022 producer: Bodega Palacio de Bornos grape: Verdejo	7.50	44.00
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
Château de Barbe Blanche AC, Saint-Émilion/ France, 2021 producer: Château de Barbe Blanche grapes: Merlot, Cabernet Franc, Cabernet Sauvignon	10.00	59.00