

Seasonal recommendations of our chef Keven Mattle

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

dessert recommendation

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

whitewine

Iona, Elgin Highlands, South African, 2021 producer: Iona Wine Farm grape: Sauvignon Blanc	8.50	52.00
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redwine

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