

The Restaurant Menu

8 course menu 330.00 CHF
6 course menu 290.00 CHF
without scallops and périgord truffle

Wine pairing 8 course menu 310.00 CHF
Wine pairing 6 course menu 260.00 CHF

Cheese selection-
Rolf Beeler Maître Fromager, additional 40.00 CHF

Lobster from Brittany with green curry vinaigrette, avocado
and herbs

Scallops and veal with peanut, dill and caviar

Pike perch with sauerkraut beurre blanc, capers, lemon
and smoked fish

Norway lobster «sour spicy»

Périgord truffle with reindeer tatar, redwine egg and celery

Wagyu with cabbage, kimchi spices and sesame

Coconut yogurt with americano grapes, olive oil, lychee
and shiso

Dark chocolate with black tea, dried cherry and caramelized milk

If you have allergies, please contact our service staff