

MENU SUGGESTIONS

AUTUMN 2021 (SEPTEMBER UNTIL NOVEMBER)

In collaboration with local suppliers, our kitchen team turns beautiful travel memories into delicious menu proposals.

For 13 or more people we need the menu selection in advance. Please select a single menu for the entire group.



TRAVELLER'S MENU

CHF 67.00

To share. All dishes are placed in the centre of the table for sharing.

STARTERS

Carrots glazed in butter with candied orange peel and roasted hazelnuts

Homemade falafel with beetroot yogurt and za`atar

Breaded cuttlefish with miso aioli

MAIN COURSE

Green Thai Curry chicken with green papayas, mangetout, Thai basil and green chilies

House smoked salmon fillet with honey carolina sauce

Sweet potato rolls with sweet chili sauce

Jasmine rice flavoured with lime leaves

Roasted Brussels sprouts with bacon and almond fillet

DESSERTS

Coconut milk panna cotta with mango jelly

Carrot-ginger cake with yuzu cream cheese frosting

Pears poached in mulled wine with espuma of crème anglaise

EXQUISITE MENU

Put together your own personal favourite menu.

STARTERS

Beetroot Carpaccio with figs glazed in thyme honey, duck breast and roasted pine nuts
CHF 15.00

Vegetarian: Beetroot carpaccio with figs glazed in thyme honey, goat's cheese praline and roasted pine nuts
CHF 12.50

INTERMEDIATE COURSE

Pumpkin malfatti with pumpkin seed puree and crispy pear
CHF 13.00

MAIN COURSE

Fillet of beef with coffee jus, sweet potato puree with aji amarillo and Brussels sprouts leaves
CHF 52.00

Vegetarian: Corn fritters with sweet potato puree with Aji Amarillo and Brussels sprouts leaves
CHF 36.00

DESSERT

Chocolate lollipops with salty caramel and puffed rice
CHF 12.00



We attach great importance to offering seasonal food, which is why we regularly adapt the individual menu proposals.

The various menu components can also be individually combined into a menu tailored exclusively for you. Let us know your wishes!