



Starter

Carrot-vanilla soup

Giant shrimp

11.50

Garden salad

Mixed leaf salad / croutons / roasted kernels

9.50

+Giant shrimps 14.00 +Chicken 8.00

Mixed salad

Mixed leaf salad / variety of prepared salads / croutons

12.50

+Giant shrimps 14.00 +Chicken 8.00

Burrata

Apricot compote / rosemary / roasted bread

19.50

Vitello tonnato

Quails egg / braised tomato / arugula salad

19.50 / 29.50

Tartar of beef

Quails egg / sour cream / „Belper Knolle“ cheese

21.50

Sweets / Cheese

Mascarpone Panna cotta

Raspberries

12.50

White chocolate tartelette

Mixed berries and yogurt ice cream

12.50

Ice cream/ sorbets per scoop 4.00 +whipped cream 1.00

Amarena, caramel, coffee, hazelnut, absinthe, strawberry,
chocolate, vanilla

Sorbet: raspberry, mango, abricot, lemon

Cheese selection from cheese farm "Jumi"

Chutney

17.50

For questions about allergens and additifs
please ask out staff. Prices in CHF and inclusive of 7.7% VAT.

Main Course

Duo of veal

Filet of veal / braised veal cheeks /
risotto / blue cheese / winter vegetables

55.00

Duck breast

Braised chicory / beetroot puree / pickled cherries

39.50

Filet of beef 180g

Mushroom and parsley ravioli / parsley potatoe puree / carrots /
port braised shallots

54.00

Sea bass

Lukewarm couscous orient style / apricots /
mashed carrots / cilantro pesto

43.00

Hazelnut ravioli

Hazelnut / arugula salad / gorgonzola / cherry tomatoes

28.50

Green pea and mint Risotto

Goat's cheese

28.50

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