

Business lunch CHF 60.00

Proposal from the 21 of March to the 3rd of April

## Starters

Snow crab meat raviole with coriander, Thai broth  
with coconut milk

Origin: Atlantic North West

or

White asparagus, dry-cured bellota ham, burnt  
bread powder and a wild garlic pesto sauce

Origin: Spain

## Main courses

Roasted seabass fillet, GRTA celery mousseline with spirulina, grilled leeks  
and a concentrated meat sauce with lemongrass

Origin: Spain

or

Veal skirt steak tataki style marinated with teriyaki, shiitake mushrooms, pack  
choi and noodles

Origin: Swiss

## Dessert

Rhubarb marmalade, strawberries, almonds  
crumble and Gruyère cream

or

Rice pudding with white chocolate, butterscotch  
sauce and toasted hazelnuts