

Business lunch CHF 60.00

Proposal from the 21 of October to the 3rd of November

Starters

Waygu beef dumpling, toasted hazelnuts, butternut
squash velouté with coconut milk and a lamb's
lettuce oil

Origin: Swiss

or

Scottish salmon gravelax with beetroot, freshness of
mango and pomegranate, tapioca pearl and iodine
vinaigrette

Origin: Scotland

Main courses

Roasted saddle of venison with long black pepper,
toasted chestnuts, spätzle pasta, winey pear,
Brussels sprouts and a concentrated jus

Origin: Austria

or

Fera fish fillet à l'unilatéral, vitelotte mashed
potatoes, sautéed chanterelle, comfit GRTA
pumpkin and a well flavoured jus with hazelnuts oil

Origin: Swiss

Dessert

Speculoos cheesecake and a yuzu lemon condiment

or

Fresh fruit patchwork, thin crisps and a Sichuan pepper ice cream