

Abendmenu Samstag | Dinner saturday

VORSPEISE | STARTERS

GEFLÄMMTES LAMMNIERSTÜCK | Rettich | Wasabimayonnaise
Flamed beef shoulder | radish | wasabi mayonnaise

BURRATA | Radieschenpesto | Walnuss | Ciabatta
Burrata | radish pesto | walnut | ciabatta

BLATTSALAT | Speck | Erdbeeren
Leaf salad | bacon | strawberries

ZWISCHENGANG | INTERMEDIATE COURSE

SPIEZER WEISSWEINSUPPE | Walnuss | Apfel
White wine soup | walnut | apple

RUCOLA-GIN TONIC
Arugula Gin & Tonic

HAUPTGANG | MAIN COURSE

FLAT IRON VOM WEIDERIND | Kartoffelgratin | junge Karotten
Flat iron of willow beef | potato gratin | young carrots

SWISSLACHS | Tagliatelle | Lauchzwiebel | confierte Tomaten
Swiss salmon | tagliatelle | spring onion | confit tomatoes

MORCHEL-FREGOLA SARDA | Aubergine | confierte Tomate | Rucola
Morel Fregola sarda | aubergine | confit tomato | arugula

DESSERT

PISTAZIEN-KROKANT-PARFAIT | marinierte Beeren
Parfait with pistachio crunch | marinated berries

ZITRONEN-SORBET
Lemon sorbet

KÄSEAUSSWAHL VOM BRETT | Panforte | Nüsse | Senf | Honig
Cheese selection | panforte | nuts | mustard | honey

3 Gänge | 3 course
4 Gänge | 4 course

CHF 75
CHF 85