

## Our Recommendation

### MEAT LOVERS

#### Ox tongue salad

with stewed onions and vegetables pickled in vinegar

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#### Swiss veal schnitzel

on thyme sauce with chard and potato cubes

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#### Crème brûlée

with persimmon and passion fruit

#### Menu price

2-course menu (starter and main course)

56.00

46.00

### FISH LOVERS

#### Raw marinated Swiss samlet

with peas and morels

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#### Roasted sea bass (Atlantic)

served with quinoa and yellow carrots

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#### «Belle Helene» pear delicately flavored

with saffron and served with premium Swiss chocolate sauce

#### Menu price

2-course menu (starter and main course)

56.00

46.00

### VEGETABLE LOVERS

#### Marinated tomatoes

with goat cheese and home-made foccacia bread with pesto

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#### Ravioli filled with wild garlic

served on creamy spinach with nut-flavored butter

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#### Lemon shortcrust pastry

on orange sauce with pistachio

#### Menu price

47.00

All listed prices are in Swiss Francs (CHF) and include VAT. All meat products are Swiss and our fish and seafood are MSC / ASC certified. Wine and beer are only served to anyone 16 years or older. Spirits may only be purchased and consumed from 18 years of age.

In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.

## Starters

#### Ox tongue salad

with stewed onions and vegetables pickled in vinegar

14.50

#### Raw marinated Swiss samlet

with peas and morels

16.50

#### Marinated tomatoes

with goat cheese and home-made foccacia bread with pesto

13.50

## Main courses

#### Swiss veal schnitzel

on thyme sauce with chard and potato cubes

33.50

#### Roasted sea bass (Atlantic)

served with quinoa and yellow carrots

32.50

#### Ravioli filled with wild garlic

served on creamy spinach with nut-flavored butter

24.50

## Desserts

#### Crème brûlée

with persimmon and passion fruit

10.50

#### «Belle Helene» pear delicately flavored

with saffron and served with premium Swiss chocolate sauce

12.50

#### Lemon shortcrust pastry

on orange sauce with pistachio

9.50

### WINE RECOMMENDATION

#### Sauvignon Blanc AOC Graubünden

Producer Cottinelli Weinbau, Maienfeld

Grapes Sauvignon Blanc

1 dl 8.30

7.5 dl 58.00

#### Diamant Humagne Rouge AOC Wallis

Product Caves Saint-Valentin SA, Sion

Grapes Humagne Rouge

1 dl 7.50

7.5 dl 52.00

 Our fish and seafood are MSC/ASC certified.