

Menu

First Courses

Mezze:	Hummus with curry, tzatziki, pureed eggplant, spicy tomato chutney, fennel with saffron	per portion	9
	Salad of lamb's lettuce with Jerusalem artichoke chips and "olio verde"		16
	Sweetbread of veal with snap pea salad and marinated beetroot		25
	Baked fillet of sea bass with marinated citrus fruits and winter salad		27
	Sautéed scallops on pureed parsnip with pistachio-walnut vinaigrette		28

Soups

	Cream of carrot soup with orange pearls		14
	Cream of fennel soup with gilthead bream stripes, tomato-trofiette and olive pesto		17

Pasta & Risotto

small port.

	Risotto with pumpkin and sautéed woodland mushrooms	16	24
	Orecchiette with grilled zucchini, olive pesto and Parmigiano	22	30
	Open ravioli with shrimps and scallops, crustacean sauce	28	36

Fish

	Bouillabaisse marseillaise with sauce Rouille and toast		38
	Oven-baked sea bass on seasonal vegetables with rosemary-potato froth		42
	Fillet of pike-perch on beluga lentils with glazed carrots and red wine reduction		43

Meat and poultry

	Quail deboned and pan-fried on black salsify and pureed carrots		39
	Entrecôte of beef with small oven potatoes and Provence vegetables		42
	Cheeks of veal braised in red wine with winter vegetables and mashed potatoes		43

Cheese platter variation 17

Dessert

Home-made sorbets and ice-cream per scoop 6

Crème brûlée 11

Orange soup with winter fruits and passion fruit-mango sorbet 20

Vermicelli of chestnut Oliv style 23

Oven-baked pear with caramel mousse and vanilla ice-cream 25

Warm chocolate tartlet with orange fillets and orange sorbet (15 min. preparation) 25

Evenings and table-wise

„Menu surprise du Chef“, 4 courses 85

Business Lunch CHF 25 - 32

Starter

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Main course

different each day

Our meat products come from Swiss animal husbandry
and the quail is of French origin.

Prices in CHF include VAT of 8 %