

Tasting MENU

AMUSE BOUCHE

PICKLED SALMON TROUT WITH BUTTERMILK

CAPPUCCINO FROM THE GARDEN PEA
WITH CRAYFISH

RASPBERRY SORBET AND MOJITO GRANITA

SWISS WAGYU WITH VEGETABLES
AND GOOSE LIVER AND APPLE STRUDEL

BLACKBERRY AND CHOCOLATE

FRIANDISES

CHF 130

—

WINE PAIRING
CHF 65

