

Passion Food

Essen mit Leidenschaft

Sample Gastronomy Menu

Starters:

Mille Feuille of roasted Foie Gras, caramelized endive, braised duck, and apple. Essence of Kaffir lime and Madagascar Vanilla.

Assiette of Risotto: Crispy pan-fried with pea and smoked bacon, as a ravioli with lemon, sweetbreads and quail egg, as a warm foam with wild mushroom and truffle essence.

Crab soufflé, warm oyster beignets, roasted cauliflower puree, jelly of seaweed, small ocean salad.

Raviolo of rabbit, poached egg, herbs. Crusted rabbit rack, ragout of celery, truffle, and mushrooms.

Comfit of wild salmon, horseradish cream, tagliatelle of cucumber, glazed beets, micro greens.

Assiette of tomato, as a foam, a tart and a salad (tian). Aged Modena balsamic jelly.

Main Courses:

Anjou squab (pigeon) roasted in brioche with foie gras and spiced cabbage, roasted salsify, baby spinach and port glazed shallot.

Slow cooked beef tenderloin, sticky braised short rib, potato bundles and carrot puree.

A taster of Tuna; sukiyaki, tempura, warm Carpaccio. Served in three small courses.

Roasted Sea bass, fricassee of baby squid, fennel and sun dried tomato, squid ink risotto.

Spring Lamb, mille feuille of sweetbreads, morels and fresh peas. Cappuccino of white beans.

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Dessert:

Iced Lemon parfait, crisp cookie box, macerated cherries.

Assiette of brulee, banana, green tea, peanut.

A study of Raspberries; mille feuille, foam, brulee, and tartlette.

Valrona chocolate fondant, salted pistachio icecream, caramel dust and cinnamon
Scented cherries.

Selection of Artisan cheeses, crisp wafers and fruits (Supplement of 10 Chf).

Two Courses: 85 Chf

Three Courses: 110 Chf

Apero Selection: 15 Chf