

DECEMBER 15TH

FESTIVE MENU

Amuse-bouche

Trout gravlax with beetroot
Stuffed with a Grisons salmon tartar
Tart mango coulis and sauce vierge

Roast pork loin with savory
Black garlic juice
Potato gratin
Vegetables of the day

Caramel milk chocolate roll
Black sesame seed crispy biscuit

CHF 68.-

This menu is also available as a 2-course menu

Amuse-Bouche + Starter + Main course

CHF 50.-

Amuse-Bouche + Main course + Dessert

CHF 50.-

MARKET-FRESH DISH

Sliced veal with mushrooms
Potato gratin
Vegetables of the day
CHF 27.-



VEGETARIAN MARKET-FRESH DISH

Home-made Rösti with mixed vegetables and egg

CHF 27.-

SKIPPER MENU (for children aged 6-12)

Roasted chicken fillet, French fries and herb-based sauce
Small meringue, La Gruyère double cream
Red fruits or ice cream

CHF 20.-

Or

Half-portion Fine fourchette menu

CHF 29.-



DECEMBER 22ND, 25TH AND 29TH
JANUARY 1ST, 2ND AND 5TH

FESTIVE MENU

Amuse-bouche

Quail and foie gras parcel
Cream of parsley root
Preserved red onion

Slow-cooked beef
Pink peppercorn jus
Gratin and seasonal vegetables

Chestnut cream
Breton biscuit with caramel chips
Poached pears with spices

CHF 68.-

This menu is also available as a 2-course menu

Amuse-Bouche + Starter + Main course
CHF 50.-

Amuse-bouche + Main course + Dessert
CHF 50.-

MARKET-FRESH DISH

Half-cooked salmon fillet
Pan-fried spinach with cured ham
Roasted hazelnuts and citrus rice
CHF 27.-



VEGETARIAN MARKET-FRESH DISH

Roast leeks with mace
Venere rice with pumpkin and cashew cream
CHF 27.-

SKIPPER MENU (for children aged 6-12)

Roasted chicken fillet, French fries and herb-based sauce
Small meringue, La Gruyère double cream
Red fruits or ice cream

CHF 20.-

Or

Half-portion Fine fourchette menu
CHF 29.-

