

FROM 18TH TO 21ST APRIL

EASTER MENU

Foie gras ball

Carpaccio of scallops
in daisy form

Remoulade of celery and apples
Salpicon of vegetables
Herb oil

Lamb confit
Rosemary jus
Potatoes with fine herbs
Glazed carrots and courgettes

Strawberry and rhubarb dome
Pailleté feuillantine
Pistachio Financier

CHF 68.-

This menu is also available as a 2-course menu with amuse-bouche

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

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

THE CHEF'S SUGGESTION DISH

Grilled trout fillet
Tart beurre blanc sauce
Worshipped rice
Braised Sucrine

CHF 32.-



VEGETARIAN THE CHEF'S SUGGESTION DISH

Revered rice
like a vegetable risotto
Breaded feta with sesame seeds

CH 32.-

Our prices are in Swiss Francs - VAT 8.1%



CHILDREN'S MENU (6-12 YEARS OLD)

Breaded chicken fillet

French fries

Small meringue

Double cream from Gruyère

Red fruits *or* ice cream

CHF 20.-

or

Zander fritters, tartar sauce

French fries and vegetables

Small meringue

Double cream from Gruyère

Red fruits *or* ice cream

CHF 20.-

Our prices are in Swiss Francs - VAT 8.1%

