

MENU MÄNNLICHEN

Only available on Thursdays and Fridays.

Amuse-bouche

Omble chevalier and Granny Smith apple tartare

Served with a cloud of horseradish, and salmon caviar

Or

Pan-seared foie gras escalope

Served with a reduced quince juice

Duck prepared in two ways

accompanied by a variety of pumpkin

Cheese cart

The dessert with chestnuts

Petit-fours

98 CHF

Menu - MEYER'S

Amuse-bouche

Foie gras on a mirror of apple with flaky brioche

Foie gras seasoned with Aperol, topped with apple jelly.
Served with a ginger apple compote and a touch of fleur de sel.

The carrot in all its forms

Carrot bavaois with turmeric, carrot sushi with raspberry brandy, carrot sorbet,
and a small salad of multi-coloured carrots.

Omble chevalier confit with garden emulsion

Omble chevalier cooked in the oven,
with caramelized onion sauce and celery mousseline.

Venison fillet with fig sauce and red cabbage compote

Venison fillet cooked in the oven, served with a quenelle of red cabbage compote,
reduced brown sauce thickened with figs.

Chocolate and orange pairing

Catalan cream with blood orange, orange segments, chocolate lattice,
a touch of Grand Marnier chocolate ganache, and orange jelly.

Mignardises

140 CHF

GARDEN MENU

Amuse-bouche

The carrot in all its forms

Carrot bavarois with turmeric, carrot sushi with raspberry brandy, carrot sorbet, and a small salad of multi-coloured carrots.

Beetroot carpaccio with fresh goat cheese

Cooked beetroot carpaccio seasoned with olive oil and lemon, topped with goat cheese infused with truffle, fine herbs, and sprouts.

Confit egg with pieces of cooked and raw vegetables

Confit egg yolk in an herbed brine, topped harmoniously with cauliflower jelly and small pieces of seasonal cooked and raw vegetables.

Green Cabbage Exploring Diverse Cooking Techniques

Green cabbage leaf stuffed with a julienne of confit green cabbage, steamed, garnished with a fried green cabbage leaf, and served with a delicate vegetable jus.

Pumpkin Frozen dessert

Confit pumpkin, frozen parfait with pumpkin and honey, enhanced with a delicate chocolate decoration.

Mignardises.

85 CHF