

Marée-Menu

SLOWLY COOKED LANGOSTINOS

CAULIFLOWER | NECTARINES | CITRUS | TOMATO - GAZPACHO

CHAMPAGNE SOUP

LOCAL SMOKED TROUT | CELERY

CRISPY FRIED ALPINE PIKE PERCH

MARINATED IN - SEASON VEGETABLES | CARROT CREAM
BEURRE BLANC

MEDALLION OF VENISON

FRESH CHANTERELLES | CHERRIES | LOVAGE
LOCAL POLENTA WAFFLES

REFRESHING CHILLED BASIL SOUP

BERRIES | YOGHURT ICE CREAM

4 – 5 COURSES | CHF 140 | 160

LAST POSSIBLE ORDER AT DINNER 8.15 P.M.

PRICES ARE IN SWISS FRANCS AND INCLUDE 8.1% VAT.
SCALLOPS: JAPAN WILD - CAUGHT | LAMB LOIN: AUSTRALIA
LAMB SHOULDER: SWITZERLAND

Marée-Menu - vegetarian

BAKED LOCAL TOFU CUBES

CAULIFLOWER | NECTARINES | CITRUS | TOMATO - GAZPACHO

CHAMPAGNE SOUP

CELERY

FRIED ZUCCHINI

MARINATED IN - SEASON VEGETABLES | CARROT CREAM
BEURRE BLANC

LOCAL POLENTA WAFFLES

FRESH CHANTERELLES | CHERRIES | LOVAGE

REFRESHING CHILLED BASIL SOUP

BERRIES | YOGHURT ICE CREAM

4 – 5 COURSES | CHF 125 | 145

LAST POSSIBLE ORDER AT DINNER 8.15 P.M.