

MAREE - MENU

Marinated char wrapped in chicory

sweet - sour apple - sweet wine - marinade | ferment garlic

Foamy asparagus soup

Fillet of hake

mixed mushrooms | local miso essence

Medium roasted veal fillet

filled bell pepper | eggplant tartar | pesto

Symphony of spring

rhubarb | strawberry | ginger | pineapple sorbet

4 - 5 Courses | CHF 140 | 155

last possible order at lunch 12.15 pm and t dinner at 8.15 pm

2 - courses Lunch - Menu 69

Colorful mixed salad or Soup of the day

Daily special

MAREE - MENU vegetarian

Ceviche of white asparagus

coconut | stalk celery | yuzu | red onions

Foamy asparagus soup

Potpourri of local mushrooms

miso essence

Roasted Tofu

filled bell pepper | eggplant tartar | pesto

Symphony of spring

rhubarb | strawberry | ginger | pineapple sorbet

4 – 5 Courses | CHF 125 | 145

last possible order at lunch 12.15 pm and t dinner at 8.15 pm

2 - courses Lunch - Menu 65

Colorful mixed salad or Soup of the day

Daily special