

Marée-Menu

SEARED SCALLOPS

GREEN TOMATOES | RADISHES | CELERY - WASABI CREAM
HERB - TOMATO - STEW

SPRING CARROT SOUP

PUREE | PICKLED CARROTS

FILLET OF SWISS SALMON

ARTICHOKE VARIATION | MAJORAM STEW | RED CAVIAR

DUO OF LAMB LION AND SHOULDER

PEPERONATA | BASIL PESTO | PEPPER SAUCE | POMMES ANNA

CRUMBLE-CHEESECAKE-MOUSSE

RHUBARB | STRAWBERRIES

4 – 5 COURSES | CHF 140 | 160

LAST POSSIBLE ORDER AT LUNCH 12.15 P.M. AND AT DINNER 8.15 P.M.

2 course Lunch Menu

MONDAY TO FRIDAY | 69

MIXED SALAD OR SOUP OF THE DAY

DAILY SPECIAL

PRICES ARE IN SWISS FRANCS AND INCLUDE 8.1% VAT.

SALMON: SWISS AQUACULTURE | LOBSTER: USA WILD-CAUGHT | LANGOUSTINES: ARGENTINA WILD-CAUGHT
TURBOT: SPAIN AQUACULTURE | SEA BASS: CROATIA AQUACULTURE

Marée-Menu - vegetarian

BURRATA

GREEN TOMATOES | RADISHES | CELERY - WASABI CREAM
HERB - TOMATO - STEW

SPRING CARROT SOUP

PUREE | PICKLED CARROTS

PAN FRIED TOFU HASH

ARTICHOKE VARIATION | MAJORAM STEW

TENDER KOHLRABI STEAK

PEPERONATA | BASIL PESTO | POMMES ANNA

CRUMBLE-CHEESECAKE-MOUSSE

RHUBARB | STRAWBERRIES

4 – 5 COURSES | CHF 140 | 160

LAST POSSIBLE ORDER AT LUNCH 12.15 P.M. AND AT DINNER 8.15 P.M.

2 course Vegetarian Lunch Menu

MONDAY TO FRIDAY | 65

MIXED SALAD OR SOUP OF THE DAY

DAILY SPECIAL