Menu

BY THE GLASS (1 dl)

Champagne Laurent Perrier	17
Prosecco Astoria	10
Secco Bianco by Rimuss (alcohol-free)	10
16/16 «White Edition» Graubünden	9.50
Lageder Pinot Grigio Italy	9
Schiefer Riesling Germany	9
Maienfelder Pinot Noir Graubünden	9.50
Las Pizarras Fabla #506 Spain	9
Primitivo Neprica Italy	8.50
Florus – Moscadello di Montalcino	13

This sweet wine is the result of a natural drying process of the grapes on the vines

APERITIF AT THE TABLE

Peach Me Up (alcohol-free) 13
Martini Vibrante & Florale, Lemon juice, Egg white, Peach syrup and Tonic Water

Wildberry Cooler (alcohol-free) 11
Wildberry Tonic Water, Martini Vibrante, Lemon

Vibrante Spritz (alcohol-free) 13
Martini Vibrante, Orange juice, Secco Bianco, Soda

Americano 15
Antica Formula, Campari, Soda

Munich Mule 15
Gin, Ginger Beer, Lime, Cucumber

FROM THE GRILL

Served with herb butter or port wine jus and a choice of: Linguine, French Fries, Quark Spätzli, Butter Potatoes, Market Vegetables or Small Seasonal Leaf Salad.

Grass-Fed Beef Fillet (150g)	52
Corn-Fed Chicken (approx. 180g)	36
Ibérico Pork Pluma (approx. 180g)	44
Giant Prawns (3 pcs.)	40

Sustainably farmed in a protected area with naturally flooded mangrove ponds

Additional Side Dish +8

STARTERS

Seasonal Leaf Salad (3), 7, 10 15
Cherry Tomatoes I Carrot I Radish

Grass-Fed Beef Fillet Tatar (70g) ( ) 1, 3, 7, 10 19
Brioche I Gherkin I Shallots I Quail Egg

as **main course** (140g) 36

Heirloom Tomatoes with Burratina 7, 8 16
Basil I White Balsamic Vinegar I Pine Nuts

Lostallo Salmon Millefeuille 1, 4, 7, 9 20
Granny Smith Apple I Dill I Trout Caviar I Horseradish

Wild Mushroom Velouté with Tuile 1, 7, 9 14
Parmesan I Thyme I Black Pepper

CLASSICS

Pork Cordon Bleu 1, 3, 5, 7, 8, 9 36
French Fries

additional **with Market Vegetables** +8

Grass-Fed Beef Fillet Stroganoff 1, 3, 7, 9 48
Quark Spätzli I Peppers I Sour cream

Swiss Veal Escalope with Tagliolini 1, 3, 7, 9 52
Mushrooms I Chives I Cream Sauce

MAIN COURSES & PASTA

Dish of the Day please ask our service team 40

Atlantic Turbot 1, 4, 7, 8, 9 47
Potatoes I Nut Butter I Carrots

Veal Sweetbreads with Creamy Sauce 1, 3, 7, 9 42
Puff Pastry I Mushrooms I Wild Rice I Market Vegetables

Linguine with Red Pepper Pesto 1, (2), 3, (4), 7, 8 24
Basil I Parmesan I Mini pepper

with **Giant Prawns** (per piece) +12

Homemade Gnocchi 1, 3, 7, 8, 10 35
Baby Spinach I King Oyster Mushroom I Crème Fraîche

Ibérico Pork Tortellini 1, 3, 7, 8, 10 33
Parsley Velouté I Garden Peas I Parsnip

RECOMMENDATION

Set menu with market-fresh ingredients, freshly prepared daily ("s'het solang s'het")

4-Course Set Menu 88

please ask our service team for availability

All prices in Swiss francs and incl. VAT.

= vegetarian = gluten-free; detailed information on ingredients and allergens is available on request from our service team.