

EVENING MENU 13TH JUNE

FISH & MEAT MENU 50 CHF

VEGETARIAN MENU 40 CHF

STARTER

Slow-Cooked Beef Shoulder Ravioli

Mole Sauce | Cream Foam | Cilantro Chips
(3,4,5,7,9)

OR

Spinach Ravioli (V)

Ricotta Cheese | Sage Butter
(2,3,7)

FIRST MAIN-COURSE

Beer-Battered Cauliflower with Smoked Mackerel

Tobiko Beurre Blanc | Vegetable Demi-Glace
(1,3,4,5,7)

OR

Beer-Battered Cauliflower (V)

Beurre Blanc | Vegetable Demi-Glace
(3,4,5,7)

SECOND MAIN-COURSE

Sous-Vide Lamb Rack

Truffle Potato Purée | Wild Mushrooms |
| Charred Baby Lettuce | Lamb Jus
(5,7,9)

OR

Sous-Vide Celeriac (V)

Vegetable Jus | Beetroot | Truffle Potato Puree | Wild Mushrooms |
Charred Baby Lettuce
(5,6,7,9)

DESSERT

Welcoming Spring

Poached Nectarines | Elderflower Honey Variations | Cheese Foam | Milky Textures | Lemon | Thyme
(2,3,4,7)

ALLERGENS



ORIGINS

Ingredients used in this restaurant have been sourced from the following locations:

- Lamb: Wales
- Fish: North Atlantic Ocean
- Prawn: Thailand
- Vegetables: Italy and France
- Dairy: Switzerland, Italy and France