

EVENING MENU 12TH JUNE

FISH & MEAT MENU 50 CHF
VEGETARIAN MENU 40 CHF

COLD STARTER

Beef Tataki

Citrus Soy Sauce | Fried Leeks | Yuzu Mayo | Lacto-fermented Radish
(3,4,5,8,9)

OR

Baby Spinach Salad (V)

Fresh Truffle | Truffle Dressing | Parmesan
(7)

FIRST MAIN-COURSE

Charred Cod

Tom Kha Sauce | Chili Oil | Herb Salad
(3,5,8)

OR

Pan -Fried Tofu (V)

Tom Kha Sauce | Chili Oil | Herb Salad
(3,5,8)

SECOND MAIN-COURSE

Seared Teryaki Chicken

Perfumed Jasmine Rice | Teriyaki Sauce |
Seasonal Stir-Fried Vegetables | Green Onion Curls | Sesame Seeds
(3,5,8,9)

Japanese Omelet (V)

Perfumed Jasmine Rice | Teriyaki Sauce |
Seasonal Stir-Fried Vegetables | Green Onion Curls | Sesame Seeds
(3,4,8,9)

DESSERT

Tropical Cheesecake (V)

Mango Passionfruit Cheesecake | Mango Passion Compote | Chili Lime Jelly |
Kaffir Lime Sorbet
(3,4,7)

ALLERGENS



ORIGINS

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

- Pork, Beef & Chicken: Switzerland
- Cod: North Atlantic Ocean
- Tofu: France
- Vegetables: Switzerland, Italy and France
- Dairy: Switzerland, Italy and France