

Seasonal recommendations of our chef Kevin Neff

Food

starter

main

Clear vegetable soup

celery puree | roasted leek | carrots | chervil oil
celery straw

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12.00

Pea mousse

dark chocolate | black garlic | Parmesan chip

14.00

Duo of quail

Fried breast and baked leg | pomegranate jelly | kumquat
pumpernickel

13.00

Aargauer salmon trout filet

roasted salmon trout filet | mustard gravy | potatoes | celery-apple puree

38.00

Roasted suckling piglet chops

pear jus | chorizo madeleine | morels | radish

48.00

Beef flank steak

smoked and roasted flank steak | red wine gravy | Bramata polenta
cauliflower cream | chili sponge

35.00

Our wine recommendation

10 cl

75 cl

Valserrano Rioja Blanco

Producer: Valserrano
Grape variety: Viura

8.50

50.00

Nostrano Ticinese

Producer: Zamberlani Vini
Grape variety: Bondola, Merlot

7.50

45.00