

Seasonal recommendations of our chef Kevin Neff

| Food | starter | main |
|--|---------|-------|
| Sweetcorn cream soup fried corn silk falafel of popcorn | 12.00 | |
| Stewed char single cream poppy-seed crumble cucumber | 15.00 | |
| Bulgur salad raspberries goat cheese herb dressing | 22.00 | 29.00 |
| Beef brisket red wine onions black pepper crumble mustard gel white beans puree of celery and mustard | | 29.00 |
| Roasted Swiss chicken breast brandy jus egg yolk cream spelt fresh peas pea mousseline | | 31.00 |
| Golden trout fillet red wine jus cherry gel gaufrette potatoes baby-fennel | | 35.00 |

| Our wine recommendation | 10 cl | 75 cl |
|--|-------|-------|
| Château Argadens Blanc, Bordeaux AOC <i>Producer: Château Argadens</i> <i>Grapes: Sauvignon Blanc, Sémillon</i> | 7.50 | 47.00 |
| Simonsig Merindol Shiraz, WO Stellenbosch <i>Producer: Simonsig</i> <i>Grapes: Shiraz</i> | 11.00 | 61.00 |