

## Seasonal recommendations of our chef Kevin Neff

Food	starter	main
<b>Veal consommé</b> ravioli with veal filling   leek   blue potatoes	11.00	
<b>Duo of ox-tongue</b> as tatar and thinly sliced   soil of toast bread horseradish mayonnaise   morels   capers	17.00	
<b>Smoked salmon</b> homemade crispbread   garden cress butter   honey mustard sauce	15.00	
<b>Fried Skrei fillet</b> Norwegian winter cod   fish essence   mashed potatoes   celery mini carrots		37.00
<b>Roasted duck breast</b> coriander jus   lye bread dumplings   red cabbage red cabbage puree   grapes		31.00
<b>Fresh tagliatelle</b> mushrooms   cream sauce   fried beech mushrooms	V	25.00

Our wine recommendation	10 cl	75 cl
<b>Mythos white VdP Suisse</b> Producer: Mythos Landolt Wines Grape: Assemblage of local grape varieties	8.00	45.00
<b>Mythos red VdP Suisse</b> Producer: Mythos Landolt Wines Grape: Assemblage of local grape varieties	8.00	45.00