

Current Menu

Appetizers

Brocoli and almand salad Gorgonzola mousse and pink pompelmo	8,00 €
Wild Salmon Caramelized Onion cream	10,00€
Carpaccio Wagyu with Yuzu Sauce Marinated wild asparagus	19,00€

Soups

Artichokes cream soup Butter Ravioli with speck	12,00 €
Beef consomme Cheese Knodel	12,00 €

First Courses:

Truffle taglioni Dried egg and Ricotta espuma	18,00 €
Risotto with nettle Philadelphia cheese and lemon	16,00 €
Lasagna Stuffed With vegetables	12,00 €

Second Courses

Meat

Redang Duck breast Pomme dauphine with orange juice (sauce)	23,00 €
Entrecote beef Onions , speck & radicchio	25,00 €

Fish

Tuna with avocado basil and Mediterranean tomatoes	22,00 €
Glacier 51 with black truffle Potatoes & Fennel	25,00 €

Vegetarian Dishes

Zucchini Flower Tomatoes	18,00 €
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Desserts

Winter Cheesecake with tangerine and chestnuts	12,00 €
Cassis cannolo espuma yogurt & berries	13,00 €
White Chocolate Kumquat & Raspberries	14,00 €
Variation of sorbet	10,00 €