

1 # SHARING

- small loaf of sourdough bread
with olive juice and whipped sour cream butter
- tartare of local beef
with egg yolk, crème fraîche, chives, gherkin and pearl onion
- ceviche of Glan Douglas salmon
with Oscietra caviar, grapefruit, rapeseed and sorrel

2 # SHARING

- pastrami tartelette
with salad of black angus beef, kimchi, garlic and wasabi
- cocktail of Canadian lobster
with lettuce, mushroom, green asparagus and horseradish

3 # PLATE SERVICE

- soup of sauerkraut
with black truffle, pancetta and croutons

4 # PLATE SERVICE

- dry-aged fillet of German calf [medium roasted]
with mushroom, truffled potato gratin, sauce hollandaise and roasted herbal panko
- OR -
- dry-aged fillet of German beef [medium roasted]
with mushroom, truffled potato gratin, sauce hollandaise and roasted herbal panko

5 # SHARING

- sweets from our patisserie

6 # SHARING

- selection of swiss raw milk cheese by JUMI

WITH CALF:

- 128 € [incl. 19% Mwst.]
- 112 € [incl. 19% Mwst.] without 2
- 98 € [incl. 19% Mwst.] without 2 and 6
- 85 € [incl. 19% Mwst.] without 2, 3 and 6

WITH BEEF:

- 135 € [incl. 19% Mwst.]
- 120 € [incl. 19% Mwst.] without 2
- 105 € [incl. 19% Mwst.] without 2 and 6
- 89 € [incl. 19% Mwst.] without 2, 3 and 6

MENU AURORA

1 # SHARING

- small loaf of sourdough bread
with olive juice and whipped sour cream butter
- sashimi of Label Rouge salmon
with char caviar, avocado, coriander and crunchy alga

2 # PLATE SERVICE

- soup of white tomato
with red shrimp, dried tomato and basil

3 # PLATE SERVICE

- roasted breast of local corn chicken
with potato-lemon-puree, cream, tarragon, green asparagus, mushrooms and cabbage turnip

4 # SHARING

- sweets from our patisserie

79 € [incl. 19% Mwst.]

67 € [incl. 19% Mwst.] without 2

MENU HELIOS

• 1 # SHARING

- small loaf of sourdough bread
with olive juice and whipped sour cream butter
- burratini
with herb pesto, pine nuts and crunchy root fat
- cocktail of Argentinian red shrimp
with cucumber, lettuce, radish, coriander, sesame and truffle-ponzu-marinade

2 # PLATE SERVICE

- foam soup of carrot
with sot l'y laisse, ginger, garlic, smoked tofu and coriander

3 # PLATE SERVICE

- braised shoulder of Aberdeen-Angus beef by GOP [BBQ-style]
with corn, green jalapeno and mashed sweet potato

4 # SHARING

- sweets from our patisserie

89 € [incl. 19% Mwst.]

76 € [incl. 19% Mwst.] without 2

MENU VEGAN

1 # SHARING

- small loaf of sourdough bread
with olive juice and whipped dip
- tartare of celeriac
with salt lemon, wild herbs and tahiti vanilla
- marinated lettuce
with ajo blanco, fried almond and poppy

2 # PLATE SERVICE

- tea of root vegetables
with lovage, horseradish and chives

3 # PLATE SERVICE

- steak by PLANTED
with tomato sugo, pointed pepper vinaigrette and pine nuts

4 # SHARING

- sweets from our patisserie

75 € [incl. 19% Mwst.]

65 € [incl. 19% Mwst.] without 2

1 # SHARING

- small loaf of sourdough bread
with olive juice and whipped sour cream butter
- flamed char
with radish, cucumber, dill, cabbage turnip and mayonnaise
- rilette of local duck
with miso, brussels sprout, fermented pepper and winter truffle

2 # PLATE SERVICE

- foam soup of jerusalem artichoke
with salsify, Piedmont hazelnut and vanilla

3 # PLATE SERVICE

- braised leg of local duck
with potato dumpling, winter truffle, breadcrumbs, red cabbage and green cabbage

4 # SHARING

- sweets from our patisserie

89 € [incl. 19% Mwst.]

77 € [incl. 19% Mwst.] without 2

MENU CHRISTMAS

AVAILABLE ONLY FROM NOVEMBER 2024 TO JANUARY 2025