

Starters

Duck Foie gras "au torchon"
Confit pumpkin with chestnut 35.-

 **Sashimi of Scottish salmon with "Prunier" Aquitaine caviar**
Rösti potato and cheese cream with herbs 39.- 

Poached egg, candied red onion
Parmesan cream 29.- 

Healthy options

 **Seasonal tossed salad**
Raw and cooked vegetables, lemon and olive oil dressing 35.-  

Quinoa and lentils salad
Avocado and feta cheese 31.- 

Back of cod cooked on skin, Thai broth with shrimps
Sautéed Pak-choï and Cabbage Variation 39.- 

Black truffle specialties

(Including 3 grams of black truffle)

Poultry broth with truffle and foie gras "VGE" 49.-

Scrambled eggs 36.- 

Aquerello risotto 54.- 

Fresh tagliolini pasta 49.-

Supplement of freshly grated black truffle per gram 7.-

Weight of the truffle is checked before and after the service

The dishes marked with an  are gluten free, the  indicates that the dish is vegan

The dishes marked with an  are original recipes of Mrs. Béatrice Tollman

Tell us your intolerances and allergies

We will gladly inform you about the possible presence of allergens in our dishes

Origins of fish: John Dory from Atlantic Ocean, scallops from France, cod from Norway
Dover sole from Bretagne, turbot from Spain or France, seabass from Greece

Origins of meats: Poultry, beef and eggs from Switzerland, Irish lamb and Duck from France

Prices are in CHF, 7.7% VAT and service charge included

Fish

Roasted scallops

Crushed Jerusalem artichoke and leek fondue

45.- 

 **Shrimp Stroganoff** served with basmati rice

43.- 

 **Dover sole from Bretagne**, grilled or “meunière”

Seasonal vegetables and steamed potatoes with fresh herbs

79.-

Grilled fish, may vary upon availability and weight (for 2 persons)

Turbot, John Dory or Sea bass

19. - Per 100grs

Meats

Roasted duck breast, poached pear in mulled wine

Endive Tatin and carrot

43.-

6 hours braised lamb shank

Salsify with orange and grilled potato

45.- 

Beef fillet with tarragon mustard and parsley

Stuffed oyster mushrooms and crispy polenta with Gruyère cheese

72.-

Chicken curry, basmati rice, chutney and Indian sambals

49.- 

“Side dishes”

Selection of:

Sautéed seasonal vegetables, Basmati rice

Mushrooms fricassee, creamed spinach,

Caramelised Brussels sprouts,

Homemade potato mousseline, rock salted fries

10.- 

Homemade mashed potatoes with black truffle

20.- 

Pastry chef delicacies

Chestnut and rum soufflé

Mandarin sorbet

16.-

Hazelnut and yuzu sweetness with its sorbet

16.-

Fresh mango, passion fruit and coconut

16.-

After Eight: mint and chocolate blend

16.-



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