

# APERERO | APERERO RICHE

## Our Apéro Riche recommendation:

6 apero appetizers per person for a duration of 30-60 minutes

8 apero appetizers per person for a duration of 60 minutes or more

## Snack

House smoked almonds	CHF	4.00
Marinated olives	CHF	4.00
Ham croissants	CHF	5.00
Chees tartlets	CHF	5.00
Medjoul dates filled with almonds	CHF	5.00

## Cold

Salmon tartar from house-pickled Swiss salmon	CHF	9.00
Gazpacho	CHF	6.00
Beef tartare Juliette with brioche	CHF	9.00
Burrata with different colored tomatoes and basil	CHF	8.00
Caesar salad	CHF	8.00
Lobster brioche	CHF	9.00
Blinis with smoked salmon and sour cream	CHF	9.00

## Hot

Focaccia with olives or dried tomatoes	CHF	5.00
Caramelized celeriac	CHF	6.00
Classic potato tortilla	CHF	6.00
Seasonal soup	CHF	8.00
Seasonal risotto	CHF	9.00
Whitefish crisp and lemon mayonnaise	CHF	8.00
Shrimps al ajillo	CHF	9.00
Beef fillet strips with chimichurri sauce with celery puree	CHF	9.00
Oxtail ravioli	CHF	9.00

## Sweet

Chocolate mousse	CHF	5.00
Mini crème brûlée	CHF	5.00
Ice cream garnished with fruit (peach)	CHF	8.00
Seasonal panna cotta	CHF	6.00

# MENU

## Appetizer

Seasonal leaf salad	CHF	16.00
Roasted vegetable salad	CHF	16.00
Niçoise salad	CHF	18.00
Caesar salad	CHF	18.00
Seasonal soup	CHF	16.00
Caprese with buffalo and different colored tomatoes	CHF	18.00
Tartar Juliette	CHF	22.00
Salmon tartar of house-pickled Swiss salmon	CHF	22.00
Risotto with market vegetables	CHF	20.00
Vegetarian ravioli adapted to the season	CHF	20.00
Oxtail ravioli	CHF	22.00
Nouilles with cherry tomatoes and stracciatella	CHF	20.00

## Main Course

Swiss beef entrecôte with sauce béarnaise, potato and green beans	CHF	62.00
Fillet of beef with herb jus, small potatoes and roasted seasonal vegetables	CHF	64.00
Salmon fillet with white wine sauce, rice and market vegetables	CHF	42.00
Doraden fillet, ratatouille and potato gnocchi	CHF	48.00
Pork fillet with morel sauce, young vegetables and potato gratin	CHF	54.00
Alpine poulard with truffle jus, pointed cabbage and rosemary potato	CHF	54.00
Risotto with market vegetables	CHF	36.00
Vegetarian ravioli adapted to the season	CHF	36.00
Nouilles with cherry tomatoes and stracciatella	CHF	36.00

## Dessert

Chocolate mousse with cookies and whipped cream	CHF	16.00
Passion fruit sorbet with seasonal fruits	CHF	16.00
Fior di latte	CHF	16.00
Lemon sorbet with vodka	CHF	16.00
Selected cheese of the region	CHF	22.00

## MENU BY „CHEF'S CHOICE” \*

3-Gang Menu	CHF	85.00
4-Gang Menu	CHF	110.00
5-Gang Menu	CHF	130.00
6-Gang Menu	CHF	150.00
7-Gang Menu	CHF	170.00

\* let our chef surprise you.