

APERITIF | « APERO RICHE »

Our suggestions:

4 appetizers per person for a duration of up to 30 minutes
6 appetizers per person for a duration of 30-60 minutes
8 appetizers per person for a duration of 60 minutes or longer

Cold

Beef Tatar Escoffier with Brioche	CHF	6.00
Burrata with baked mushrooms	CHF	9.00
Goat's cheese flan	CHF	6.00
Smoked lake trout (Lucerne) with Tatar sauce	CHF	7.00
Medjool dates filled with almonds	CHF	4.00
Home-smoked almonds	CHF	4.00
Marinated olives	CHF	5.00
Blinis with caviar and a herby sour cream sauce	CHF	9.00
Foie Gras mousse	CHF	9.00
Blinis with smoked salmon and sour cream	CHF	8.00

Warm

Goat's cheese wrapped in bacon	CHF	6.00
Whitefish nuggets with feta cheese und lemon mayonnaise	CHF	8.00
Caramelised celeriac	CHF	6.00
Beef filet strips with Chimichurri sauce	CHF	9.00
Classic potato Tortilla	CHF	6.00
Potatoes with Mojo Picon	CHF	6.00
Velouté of the Alpstein chicken	CHF	7.00
Prawns al Ajillo	CHF	9.00

Sweet

Chocolate mousse	CHF	5.00
Mini Crème brûlée	CHF	5.00
Financiers with Chantilly cream	CHF	5.00
Vanilla and orange Panna Cotta	CHF	5.00

MENU

Starter

Seasonal leaf salad	CHF	14.00
Niçoise salad	CHF	16.00
Caesar salad	CHF	18.00
Tatar Escoffier	CHF	22.00
Roasted vegetable salad with smoked cod	CHF	18.00
Veal carpaccio with Parmesan	CHF	26.00
with Foie Gras flakes	CHF	+ 8.00

Intermediate course

Goat's cheese wrapped in bacon	CHF	12.00
Velouté of the Alpstein chicken	CHF	16.00
Grilled Foie Gras with warm lettuce and cherry gravy	CHF	26.00
Burrata with baked mushrooms	CHF	17.00

Main

Swiss Beef Entrecôte with Béarnaise sauce and Pommes Allumettes	CHF	62.00
Swiss Beef Spareribs with mashed potatoes and glazed onions	CHF	54.00
Beef filet with herb gravy, small potatoes and roasted winter vegetables	CHF	68.00
Poached whitefish with white wine sauce and spring cabbage	CHF	54.00
Salmon fillet with Ravigote sauce and market vegetables	CHF	42.00
Lamb cannelloni with Mornay sauce and wild herbs	CHF	38.00
Cabbage, quinoa, smoked egg yolk and a yoghurt sauce	CHF	38.00
Young vegetables with hazelnut puree, spinach & white wine sauce	CHF	41.00

Dessert

„Anniversary“ cherries with meringues	CHF	12.00
Pêche Melba	CHF	12.00
Poire Belle Helene	CHF	12.00
Crème Brûlée	CHF	11.00
Financiers with Chantilly cream	CHF	11.00

„JEFF'S CHOICE" MENU*

3-course menu	CHF	85.00
4-course menu	CHF	110.00
5-course menu	CHF	130.00
6-course menu	CHF	150.00
7-course menu	CHF	170.00

* let our head chef surprise you.