

We recommend

after 5:30 pm and sundays

Appetizers

Dry-marinated arctic char on red beet tatar
with apple-horseradish panna cotta 11.80 €

Sashimi from free-ranging ox with yuzu-miso
marinade and regional lamb´s lettuce 11.50 €

Soup

Porcini mushroom-chestnut soup
with chorizo stick 6.80 €

Duck consommé Lady Curzon
with baked apple ravioli 7.20 €

Main Course

Tyrolean potato pockets filled with porcini
mushrooms, mascarpone and Grana Padano
and sautéed in nut butter 14.80 €

Regional pork medallions au gratin with alpine
cheese, served with baked apple and cranberries,
with creamy savoy cabbage and truffel potato
rounds 19.80 €

**Medium-rare roast Barberie duck breast
served on quince jus with fig red cabbage and
small filled potato dumplings** 22.80 €

**Tender beef roulade filled with pumpkin, figs
and chestnuts served on a hearty red wine sauce
with mashed celery** 18.80 €

**Argentinian Black Angus rump steak under a
porcini mushroom crust, with anis shalotts and
potato-pumpkin strudel** 23.50 €

**Arctic char filet poached in clam broth, served
with root vegetables and spinach tagliatelle** 19.50 €

Dessert

**Plum ice cream with home-made rum-plum
zabaglione** 7.20 €

**Two variations of mousse made from Valrhona
chocolate served with kumquat ragout** 8.50 €

Coconut baked apple with brandy-vanilla sauce 6.80 €