

menu spring 2018

Menu 5 Signori

Asparagus soup | Garden cress | Air dried ham | Grissini

Swiss Mangalitsa pork cutlet | White port wine jus
Courgette | Spätzli

Rhubarb | Pistachio ice cream | White chocolate | Sour cream

3 courses CHF 65.—

Declaration

Air dried ham
Hereford Beef
Veal
Mangalitsa pork
Salmon trout
Salmon

Switzerland
Ireland
Switzerland
Switzerland (Organic)
Switzerland
Ireland

you cannot
think well | sleep well | love well
if you didn't eat well

Starters

Spring salad Pear and Balsamico dressing Ricotta Radish Croûtons	13
Asparagus soup Garden cress Air dried ham Grissini	14
Hand-cut beef fillet Tartare "5 Signori"	27
Housemade smoked Scottish salmon Dill mayonnaise Red onions Radish	25
Wild garlic ravioli Brown butter Sautéed mushrooms Belper Knolle	22

Main dishes

Swiss salmon trout Chervil oil Mushrooms Baby spinach Martini risotto	42
Irish Hereford beef fillet Red wine jus Cauliflower Wasabi dauphines	54
Veal rib eye steak Sauce Béarnaise White asparagus Chives New potatoes	46
Swiss Mangalitsa pork cutlet White port wine jus Courgette Spätzli	42
Puff pastry pie Creamy morel sauce White asparagus Purple potatoes	32
Wild garlic ravioli Brown butter Sautéed mushrooms Belper Knolle	32

Desserts

Rhubarb Pistachio ice cream White chocolate Sour cream	15
Trilogy of Crème Brûlée Almond Ramazotti Lemon thyme	13
Lemon tiramisu Macadamia Atsina cress	14
Cheese	
Semi hard cheese Smear-ripened cheese Goat's cheese Blue cheese Seasonally flavored honey Fig mustard	21

Please advise our staff of any food intolerances or allergies.