

menu summer 2017

Menu 5 Signori

Chilled tomato soup | Basil ice cream | Grissini

Sautéed seabream | Salsa verde | Tomatoes | Peas | Lentils

Trilogy of Crème Brûlée flavoured with
Mint | Savoirdi | Limoncello

3 courses CHF 65.—

Declaration

Bresaola
"Brüggli" Salmon trout
Seabream
Hereford Beef
Lamb rack

Italy
Switzerland
Greece | Fish farm
Ireland
Ireland

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

Starters

Summer salad | Calamansi dressing | Bresaola | Blackberry | Croûtons 14

Chilled tomato soup | Basil ice cream | Grissini 13

Hereford beef carpaccio | Sbrinz cheese | Red rocket salad | Cherry tomato jam 25

"Brüggli" Salmon trout fillet | Tomato and celery salad | Lemon gel | Belper Knolle 24

Housemade sage and ricotta ravioli | Lime butter | Yogurt 22

Main dishes

Sautéed seabream | Salsa verde
Tomatoes | Peas | Lentils 42

Irish Hereford beef fillet | Port wine sauce
Pommes Dauphines | Sweet potato puree | Orange and Coco beans 54

Irish lamb rack | Red wine sauce
Confit new potatoes | Ratatouille 43

Grilled aubergine | Grilled courgette | Stuffed artichoke
Tomato tapenade | Hummus | Housemade bread 32

Housemade sage and ricotta ravioli | Lime butter | Yogurt 32

Desserts

Cream slice | Raspberry textures 14

Trilogy of Crème Brûlée flavoured with
Mint | Savoiardi | Limoncello 13

Blueberries | Sour cream ice cream
Almond crumble | Caramel cream | Chocolate 15

Cheese

Soft-ripened cheese | Smear-ripened cheese | Blue cheese | Semi-hard cheese 21

Please advise our staff of any food intolerances or allergies.