

menu summer 2017

Menu 5 Signori

Chilled tomato soup | Basil ice cream | Grissini

Sautéed seabream | Salsa verde | Green tomatoes | Peas | Lentils

Variation of strawberry and vanilla

3 courses CHF 65.—

Declaration

Bresaola
Octopus
Seabream
Hereford Beef
Lamb rack

Italy
Morocco
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	27
Sautéed octopus Watermelon Celery Lemon gel	25
Housemade sage and ricotta ravioli Lime butter Yogurt	22

Main dishes

Sautéed seabream Salsa verde Green 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 Grilled courgette Artichoke puree Confit new potatoes Sour cream	43
Grilled aubergine Grilled courgette Artichoke and Parmigiano puree Tomato tapenade Hummus Housemade bread	32
Housemade sage and ricotta ravioli Lime butter Yogurt	32

Desserts

Variation of strawberry and vanilla	14
Trilogy of Crème Brûlée flavoured with Mint Lavender 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.