

menu summer 2018

Menu 5 Signori

Chilled tomato soup | Buffalo mozzarella | Basil | Yellow cherry tomatoes | Herb-Focaccia

Lamb rack | Thyme pesto
Tomatoes | Fennel | Fregola Sarda

Cheesecake | Pineapple | Thai basil

3 courses CHF 66.–

Declaration

Bacon
Salmon
Char
Hereford Beef
Lamb

Switzerland
Scotland
Switzerland
Ireland
Ireland

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

Starters

Summer salad Balsamico dressing Peach Bacon Croûtons	13
Chilled tomato soup Buffalo mozzarella Basil Yellow cherry tomatoes Herb-Focaccia	14
Beef Carpaccio Cottage cheese Grapefruit Rocket	25
House smoked Scottish salmon Green tomatoes Cucumber Onions Melon Coriander Mint Peas Lime	23
Herb ravioli Pecorino Bell pepper Almond	22

Main dishes

Char fillet Parsley and lemon Vinaigrette Broccoli Hummus	38
Irish Hereford beef fillet Rosemary jus Artichoke Courgette Parmesan dauphines	54
Lamb rack Thyme pesto Tomatoes Fennel Fregola Sarda	43
Malfatti Basil sauce Lemon Aubergine	32
Herb ravioli Pecorino Bell pepper Almond	32

Desserts

Cheesecake Pineapple Thai basil	14
Trilogy of Crème Brûlée Tequila Orange Grenadine	13
Apricot ice cream Carrott biscuit Lemon and vanilla cream	15
Seasonally and homemade sherbets and ice creams	5

Cheese

Semi hard cheese Smear-ripened cheese Sheep cheese Soft cheese Seasonally flavored honey Fig mustard	21
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Please advise our staff of any food intolerances or allergies.