

menu winter 2017

Menu 5 Signori

Oxtail consommé | Bone marrow pelmeni | Pioppini

Swiss Mangalitsa pork shank | Red wine jus
Winter vegetable | Napkin dumplings

Sour cream | Apple | Almond

3 courses CHF 64.–

Declaration

Duck's liver
Oxtail
Salmon trout
Cod
Lobster
Lamb
Hereford beef
Mangalitsa pork

Hungary
Switzerland
Switzerland
Iceland
Canada
Ireland
Ireland
Switzerland (Organic)

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

Starters

Lamb's lettuce | Egg | Bacon | Potato dressing 13

Oxtail consommé | Bone marrow pelmeni | Pioppini 14

Marinated salmon trout | Beetroot | Horseradish | Crème fraîche | Granny Smith 24

Duck's liver terrine | Pear chutney | Spekulatius | Caramel 25

Housemade Gorgonzola Ravioli | Peanut butter sauce | Trevisano 22

Main dishes

Cod fillet | Lobster bisque
Salsify | White wine risotto 46

Irish Hereford beef fillet | Madeira jus
Parsley root and saffron puree | Pommes dauphines 54

Lamb rump | Thyme and honey jus
Celeriac | Bramata 41

Swiss Mangalitsa pork shank | Red wine jus
Winter vegetable | Napkin dumplings 39

Stuffed mushroom gnocchi | Creamy Cognac sauce
Glazed pumpkin | Sautéed wild mushrooms 32

Housemade Gorgonzola Ravioli | Peanutbutter sauce | Trevisano 32

Desserts

Coconut | Chocolate | Passionfruit 15

Trilogy of Crème Brûlée flavoured with
Cynar | Mango | Liquorice 13

Sour cream | Apple | Almond 14

Cheese

Semi hard cheese | Smear-ripened cheese | Goat's cheese | Blue cheese
Seasonally flavoured honey | Fig mustard 21

Please advise our staff of any food intolerances or allergies.