

menu winter 2018

Menu 5 Signori

Mussels | Parsley Tagliolini | Vegetable brunoise | White wine sauce

Swiss Mangalitsa pork shank | Red wine jus
Yellow carrots | Parmigiano Bramata

Figs | Nut ice cream | Crumble | Lemon

3 courses CHF 64.—

Declaration

Mussels
Skrei
Veal
Mangalitsa pork
Pork
Hereford beef

Netherlands
Norway
Switzerland
Switzerland (Organic)
Switzerland
Ireland

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

Starters

Winter salad | Tangerine dressing | Feta cheese | Thyme | Crispy Filo 13

Celeriac soup | Bacon | Savoy cabbage | Croûtons | Organic mountain cheese 14

Mussels | Parsley Tagliolini | Vegetable brunoise | White wine sauce 23

Hand-cut beef fillet Tartare "5 Signori" 27

Sweet potato and sour cream ravioli | Bread crumbs | Sage 22

Main dishes

Skrei fillet | Tarragon
Vinegar vegetable | Barley risotto 45

Irish Hereford beef fillet | Curry jus
Carrot and ginger puree | Orange pommes dauphines 54

Veal rib eye steak | Pesto butter
Creamy kohlrabi | Tagliatelle 46

Swiss Mangalitsa pork shank | Red wine jus
Yellow carrots | Parmigiano Bramata 39

Beetroot dumpling | Taleggio sauce
White wine leeks | Crispy onions 32

Sweet potato and sour cream ravioli | Bread crumbs | Sage 32

Desserts

Figs | Nut ice cream | Crumble | Lemon 14

Trilogy of Crème Brûlée
Cocoa | Banana | Rum 13

Deconstructed black forest cake 15

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.