

Lunch Menu

ENTRÉE

CRÈME DE CHOU FLEUR

Red pesto, pumpernickel, tarragon

ou

BURRATINA DES POUILLES

Caramelized figs, black walnuts, bitter salad leaves

PLAT

RISOTTO AUX CÈPES

20-month-aged balsamic vinegar, Belper Knolle cheese,
young spinach, porcini mushrooms

ou

MAGRET DE CANARD FRANÇAIS ROTI

Pumpkin in various textures, port wine jus,
hand-scraped spätzle

WE ARE ALSO HAPPY TO SERVE OUR LUNCH MENU AS A VEGETARIAN
ALTERNATIVE.

MENU DEUX PLATS | 2 COURSED MENU CHF 64

PLAT PRINCIPAL | MAIN COURSE CHF 42