

Newcomer menu for fine dining pioneers

Coconut Thai curry soup

Black Angus beef fillet

Mixed vegetables | mushrooms | Sauce Béarnaise | au gratin potatoes

Three kinds of sorbet

EUR 49 per person

Menu	EUR
Duck liver parfait Sweetbread celery pomelo chicory gingerbread	22
Ceviche of Island redfish ^V Carrot Granny Smith pomegranate	20
Chesa Rössli salad Leave lettuce button mushrooms shallot vinaigrette parmesan	16
Cauliflower soup Smoked almonds grapes chipotle chili	9
Fried Faroe salmon ^V Horseradish dill beetroots lentils or	34
Black Angus short rib Peanut sauce green cabbage pineapple young leek or	33
Guinea fowl breast "Shoyu Ramen" Trumpet mushrooms poached egg Dulse alge	30
Cheese variation	12
Tangerine Custard Lemon fir ice cream pine nuts puffed rice	12
3-course menu with soup	54
3-course menu with starter	59
4-course menu with soup and starter	68
4-course menu with starter and intermediate course	77
5-course menu with a main course as intermediate course	85
^V Also available as a vegetarian course	
Vegetarian 3-course menu with starter	45