



DEAR GUESTS, OUR MENU IS AVAILABLE DAILY FROM

1:00 PM TO 3:00 PM

AND

6:00 PM TO 8:30 PM

STARTERS

LAMB'S LETTUCE FROM LAKE CONSTANCE

SHALLOT CREAM DRESSING | CRANBERRIES | NUTS
SHAVED MUSHROOMS

€ 11

MARINATED OCTOPUS

ORANGE-THYME MARINADE | BRAISED FENNEL | AVOCADO
BREAD CHIPS

€ 18

BAKED TALEGGIO TARTLET

TRUFFLE HONEY | RADICCHIO | BÜNDNERFLEISCH (AIR-DRIED BEEF)

€ 17

PAN-FRIED AND LIGHTLY CARAMELISED GOOSE FOIE GRAS

CELERY | HAZELNUTS | PORT WINE JUS

€ 34

SOUPS

TURNIP AND CURRY VELOUTÉ

SHRIMPS | CORIANDER

€ 12

BEEF CONSOMMÉ

VEGETABLE BRUNOISE | SLICED PANCAKES

€ 15



MAIN COURSE

BRAISED SHOULDER OF SALT MARSH LAMB

WHITE CABBAGE | ROOT VEGETABLE CREAM | OVEN-BAKED POLENTA

COLOMBO SAUCE

€ 38

SLICED VEAL FLANK STEAK

DUETT OF BELL PEPPER | CHORIZO CORN BISQUIT

CHIPOTLE JUS

€ 34

FRENCH GUINEA FOWL „SUPREME“

GUANCIALE RISOTTO | MARINATED ROCKET | PEAR

€ 29

SKREI, PAN-FRIED ON THE SKIN

OLIVES | SUN-DRIED TOMATOES | SPLIT PEAS | CROUTONS

LIGHT GARLIC FOAM

€ 32

GILTHEAD SEABREAM

SPINACH WITH PINE NUTS | BRANDADE | BREADCRUMBS

LEMON BEURRE BLANC

€ 34

TOFU AND VEGETABLE DUMPLINGS

MUSHROOM BROTH | ROASTED POINTED CABBAGE BREADCRUMBS

€ 19

ADD 3 KING PRAWNS + € 9



DESSERT

CHERRY TARTLET

PORT WINE CHERRIES | VALRHONA CHOCOLATE
VANILLA ICE CREAM

€ 15

MADAGASCAR VANILLA CRÈME BRÛLÉE

€ 12

"EAU DE VIE" SORBET

FRUIT SORBET WITH A MATCHING FRUIT BRANDY

€ 9

SMALL CHEESE SELECTION (3 VARIETIES)

FIG MUSTARD | FRUIT BREAD

€ 15

SMALL SELECTION OF MACARONS AND PRALINES

(2 PIECES EACH)

€ 7.5