



vorspeisen | appetizer

Randencarpaccio mit Burrata | Beetroot carpaccio with Burrata 24
Wilden Spargel | geräucherter Büffel- Burrata | Focaccia | Balsamico Dressing
Wild asparagus | smoked buffalo burrata | focaccia bread | balsamico dressing

Gebratene Jakobsmuschel | Fried scallops 29
Lauwarme Selleriepüree | Wakame- Salat | Lachskaviar | Austernsauce
Lukewarm celery puree | wakame salad | salmon caviar | oysters sauce

Gebeitzter Lachs | Curred Salmon 26
Avocadomousse | Sauerrahm | süss saure Zwiebeln | Mango
Avocado mousse | souer cream | sweet and sour onions | mango

Saku Tuna 32
Krabbentartare | Miso | Buchenpilze | Saku Tuna | Wasabi-Mayo
Crabs tartare | miso | beech mushrooms | saku tuna | wasabi mayonnaise

Vitello Tonnato 29
Dünn aufgeschnittenes Kalbsfleisch | Thunfischcreme | Kapern
Frisée Salat | Süss-saure Zwiebeln
Thinly sliced veal | Tuna cream | Capers | Frisée lettuce | Sweet and sour onions

suppen | soups

Spargelcremesuppe | Asparagus cream soup 15
Mit Kerbel / *with Chervil*

Hummer Bisque | Lobster Bisque 19
Mit Cognac / *with Cognac*

vegetarisch | vegetarian

Cappellacci mit Ricotta und Spinat | with ricotta and spinach 25
Ricotta | Spinat | Majoranbutter
Ricotta | Spinach | Marjoram butter

Acquerello Risotto 29
Grüne Erbsen | Büffelstracciatella | Zitrone
Green peas | buffalo stracciatella | lemon

burger

Smokey Mountain 28
160g Swiss Black Angus | Brioche Bun | Bergkäse | Speck
karamelierte Zwiebeln
BBQ Sauce | Rauchmayonnaise | Salat | Essiggurken | Tomaten
Brioche Bun
*160g Swiss Black Angus | Brioche Bun | Mountain cheese | Bacon
caramelised Onions
BBQ sauce | Smokey mayonnaise | Salad | Pickles | Tomato
Brioche Bun*

fleisch vom grill | grilled meat

Inklusive einer Beilage und einer Sauce Ihrer Wahl | Includes one side dish and one sauce of your choice

Rindsentrecote beef entrecote 220g	52
Lammrückenfilet lamb loin fillet 220g	48
Coquelet "Americaine" 450g	39
Rib Eye Steak 300g	64

fische und krustentiere | fish and shellfish

Inklusive einer Beilage und einer Sauce Ihrer Wahl | Includes one side dish and one sauce of your choice

Seezunge sole fish 550g Vom Grill / from the grill	69
Riesencrevette King Prawns Mit Peperoncini- Knoblauchöl (4-Stück) With Chilly- Garlic oil (4 pieces)	48
Hummerschwanz (2-Stück) Lobster tail (2 pieces) Vom Grill / from the grill	54

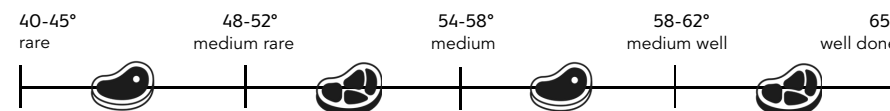
saisonal | seasonal

Kalbssteak Veal steak 180g Eierschwämmli Safran- Kartoffelpüree Rosmarinjus Chanterelles saffron mashed potatoes rosmarie jus	52
Wildfang Wolfsbarschfilet Wild-caught bass fillet Venus Reis Brokkolicreme weisse Spargel Venus rice broccoli cream white asparagus	47

trocken gereiftes rind | dry aged beef

Inklusive einer Beilage und einer Sauce Ihrer Wahl | Includes one side dish and one sauce of your choice
Preis pro 100 g | Price per 100 g

Club Steak	26
Tomahawk Steak	26



saucen | sauces

Pfeffersauce Peppersauce	7
Chimichurri	7
Pommery-Senf-Sauce Pommery mustard sauce	7
Jus	7
Safransosse Saffron sauce	7

beilagen | sides

Tagesgemüse Vegetables of the day	7
Salzkartoffeln Boiled potatoes	7
Pommes frites French fries	7
Gedämpfter weisser Reis Steamed white rice	7
Kartoffelgratin Potato gratin	7

Meat declaration: Cornfed chicken (FR), Bison Filet (US), Entrecote (CH), Rib Eye (AR), Beef Filet (CH), Luma Burger (CH), Veal Rib (CH), Pork (CH), Chicken (CH), Bacon (CH), Wagyu (JP) Sea Bass (GR), Tuna (VN), Salmon (NO), Lobster (CA), Cod (IS), Squid (ES), Beef Burger (CH), KOBE (JP), Turbot (ES), Oona Caviar (CH), Beluga Caviar (CN), Oscietra Caviar (CN), Baeri Caviar (FR)

All prices in CHF including VAT. Some dishes may contain allergens. If you have allergies, we ask that you to contact our team. We are happy to help you with the choice.