



Menu

To share

Pão de queijo x5
brazilian rolls with Gruyere cheese and cassava flour

12.50

Arrancini trio x6
chorizo and paprika, feta and basil, octopus and lemon

14.00

Starter

Mixed leaves
crunchy vegetables
balsamic vinaigrette

10.00

Venison carpaccio
pickled vegetables
walnut and black garlic vinaigrette

19.00

Tuna tataki
crunchy salad leaves
dill sauce

20.00

Mushroom “feuilleté” puff pastry
squash cream

20.00

Children until 12 years old

Plate of fish or meat
our team will inform you

Price on request

If you are prone to allergies or intolerances, the team will gladly inform you about the ingredients used in our dishes on request.

Prices shown are in Swiss francs with VAT included.



Main course

Butternut creamy risotto
parmesan cheese

30.00

Meunière perch fillets
aioli sauce
homemade chips and salad

38.00

Sicilian beef tartare
homemade chips and salad

38.00

Deer stew
red cabbage and apples compote
homemade spätzle

40.00

Selection of our master cheese refiner

J-A Dufaux

Selection of matured cheeses, homemade jam and dry fruits

15.00

Dessert

Artisanal sorbet or ice cream

4.50

Dessert of the day

9.00

Chestnut and speculoos tiramisu

12.00

Profiteroles
vanilla ice cream and hot chocolate

14.00

Yuzu inspiration
“Lemon tart”

14.00

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