TASTING MENU

Pan-seared foie gras escalope with chanterelle mushrooms
forest-flavoured emulsion

Roasted king prawn flavoured with green curry and turmeric
Jerusalem artichoke prepared in different ways

Beef fillet, black Périgord truffle sauce
cauliflower and potato gratin

Tarte Tatin
served with a scoop of Granny Smith appel sorbet*

CHF 68.– with the starter of your choice
CHF 78.– for the full menu

Origin: *Foie Gras: France | King Prawns: South Africa | Beef: Switzerland*