



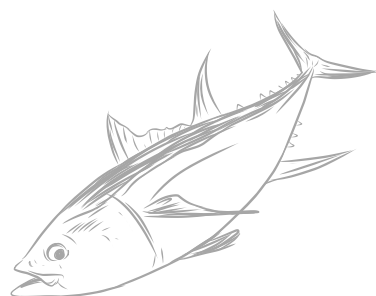
Tasting M E N U

AMUSE BOUCHE
BUTTERNUT SQUASH CREAM & SAVOURY GRANOLA

DUO OF FOIE GRAS (F) AND SMOKED DUCK BREAST (F)
FIG CHUTNEY, GINGERBREAD AND APPLE JAM

OR

GRAVLAX-STYLE MARINATED CHAR FILLET (IS), VEGETABLE PICKLES
BEETROOT COULIS, LEMON ACHARD AND CRISPY BREAD



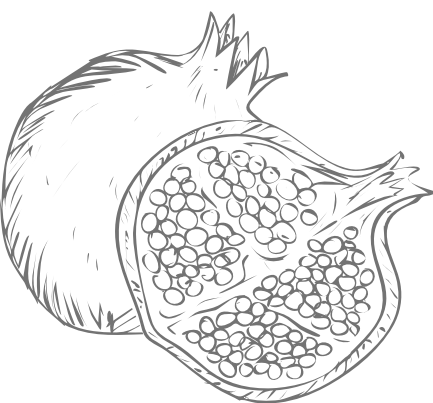
POACHED TURBOT° FILLET, MOREL SAUCE
CARNAROLI RISOTTO AND LEEK HAY
SEASONAL VEGETABLE CAROUSEL
°FAO 27 NORTH-EAST ATLANTIC

OR

DEER MEDALLIONS (AT) ON MUSHROOM FRICASSEE
GRAND-VENEUR SAUCE
GRILLED POLENTA PATTIES AND SELECTION OF MARKET VEGETABLES



CHESTNUT CREAM TUBE WITH KIRSCH
MÖVENPICK ICE CREAM WITH DOUBLE GRUYÈRE CREAM ON A MERINGUE NEST



STARTER CHF 21.-

MAIN COURSE CHF 48.-

DESSERT CHF 14.-

COMPLET MENU CHF 78