

parkhuus

Tasting Menu

Hand-Cut Beef Tartare and Oscietra Caviar

Horseradish | Beets | Blackcurrant | Brioche

Minestrone

Tomato | Garden Herbs | Parmesan

Cheese from Willi Schmid, Städtlichäsi Lichtensteig

Artichokes | Fumé | Salted Lemon | Capers

Zander Fillet

Dukkah | Scallop Salad | Pumpkin | Kaiserschmarrn

Veal Fillet and Cheek

Truffle | Gnocchi | Chanterelle Mushrooms | Zucchini

Cheese from Willi Schmid, Städtlichäsi Lichtensteig

Fruit Bread | Fermented Sunchoke Cream | Fig Mustard

Alpine Yogurt

Passion Fruit | Peas

four courses from **148** | five courses from **164** | six courses from **184** | seven courses from **199**
three wines **85** | four wines **100** | five wines **120**

You are welcome to assemble your own menu from our à la carte options.
We are happy to advise you on the selection, as well as on an individual wine accompaniment
or an alcohol-free alternative.