

christmas menu 2018

amuse bouche

home-cured and smoked ribelmais duck supreme,
lamb`s lettuce, marinated pumpkin, swiss sweet wine

black salsify cream soup, baked crayfish, autumn truffle

game variation

duet of swiss venison from jona, chop and involtini, porcini-chestnut filling,
swiss single malt jus, cranberry butter, red cabbage dumpling

or

fresh water fish variation

duet of brüggli salmon trout, oven-gratinated fillet and herb-coated roulade,
swiss sweet potato mash, glazed brussel sprout leafs, crayfish bisque

appenzeller gingerbread parfait, pickled spice cherries, cherry liqueur ice cream

2 course menu chf 98

3 course menu chf 118

4 course menu chf 138