

valentinstag valentines day

amuse bouche

brüggli forelle gebeizt, forellen kaviar, blaue kartoffeln,
romana geschmort

*trout from the canton schwyz, fermented, trout caviar, blue potatoes,
braised romaine lettuce*

zürisee schaumwein-süppchen, pralinen von der ribelmais ente und
schweizer felchen

*creamy sparkling wine soup from the region, swiss corn-fed duck and
whitefish pralines*

kalbssteak aus der schweiz, vom holzkohlegrill, morchelsauce,
schmelzkartoffel, saisonales gemüse

*swiss veal steak from the charcoal grill, creamy morel sauce, braised and
gratinated potato, vegetable of the season*

“flammende herzen”

maracaibo grand cru schokoladenmousse, holunderbeerengelee,
bananen karamelglacé

“hearts on fire”

*maracaibo grand cru chocolate mousse, elderberry jelly, banana,
caramel ice cream*

4 gang menü 149CHF

4 course menu 149CHF