

I. starters

curded salmon
with aubergine caviar, pomegranate, and hibiscus
17.00

*

snow crab
fennel, celery and fresh coconut
20.00

*

beeftartar
with apricot and calvados
20.00

II. starters

pea soup
with roasted tiger prawn
16.00

III. intermediale / Main

Jean-Pierre's daily catch (line caught in the Bretagne)
with fava beans, humus, chickpea ragout, squid and chorizo
(price depends on fish)

IV. Main

roasted chicken
with cherries, crispy glass noodles, and peanuts
42.00

*

filet of beef from Leimental
with broccoli, tomatoesalsa and beluga lentils
48.00

*

homemade tagliatelle
with artichokes and dried tomatoes
30.00

with fresh ceps
40.00

V. dessert

lemon semmifreddo
with spicy cherries and blondie
16.-

*

rhubarb brulée
with rhubarb-raspberry compote
15.-

*

Cheese by Rolf Beeler
16.-

5 course menu 92.-

4 course menu 84.-