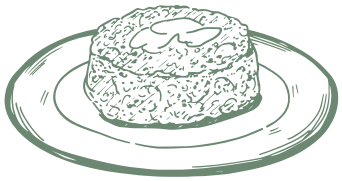


APPETISERS

FRISELLA (VEGAN)

Artichokes / dried tomatoes / cime di Rapa / soy mayonnaise with black garlic — **CHF 31.-**

KINGFISH AND SWISS ALPINE SALMON

Sashimi / wasabi / ginger / soy sauce — **CHF 31.-**

SMOKED CANADIAN LOBSTER

Venus clams / Bao bread with charcoal / wakame — **CHF 38.-**

DUCK LIVER TERRINE

Truffle / chestnuts / fermented berries / dried fruit brioche — **CHF 36.-**

TRADITIONAL BEEF TATAR

Hand minced fillet of beef / toast

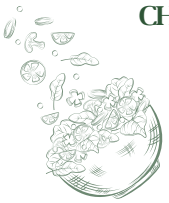
120 gr CHF 38.-
180 gr CHF 52.-

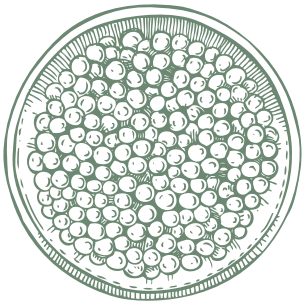
OONA KAVIAR N° 103

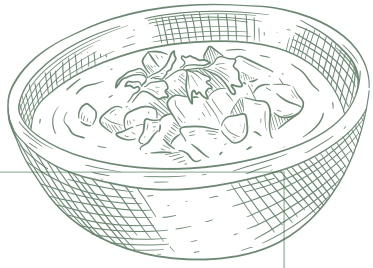
Blinis / alpine butter — **Can 50 gr CHF 190.-**

SALAD BUFFET

CHF 16.-







SOUPS

TOMATO CREAM SOUP

Ricotta olive pearls — **CHF 14.-**

CAULIFLOWER CREAM SOUP

Périgord truffle / hazelnuts — **CHF 14.-**

BEEF CONSOMME

Plin ravioli with Staffelalp cheese — **CHF 14.-**

PASTA & RISOTTO

LINGUINE

Canadian lobster / saffron / spring onions — **CHF 28.- / 36.-**

VENISON TORTELLI

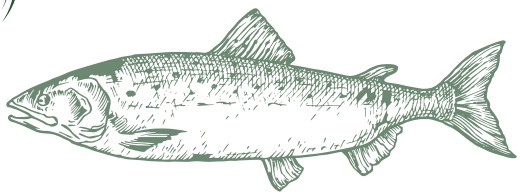
Duck-liver sauce / apples / blueberries — **CHF 28.- / 36.-**

TOMATO POTATO GNOCCHI (VEGAN)

King oyster mushrooms / dried tomatoes / parsley — **CHF 28.- / 36.-**

CARNAROLI RISOTTO

Boletus / Belper Knolle — **CHF 28.- / 36.-**



FISH

SEA BASS FILLET

Beurre blanc / root vegetables / black garlic / mashed potatoes

CHF 52.-

SWISS ALPINE SALMON

Soy / asian vegetables / mushrooms / Tom Kha Gai sauce

CHF 48.-

EGLI FILLET FROM RARON

Alpine herbal butter / vegetables / Sbrinz risotto

CHF 48.-

MEAT

BEEF FILLET

Pan-fried duck liver / Périgord truffle / oven vegetables / roasted potatoes

CHF 64.-

SAUTÉED VEAL STRIPS

Mushroom cream sauce / carrots / rösti

CHF 52 .-

WIENERSCHNITZEL

cranberry jam / carrots / french fries

CHF 52 .-

VEGAN

VEGETABLE STROGANOFF

Tofu / bell peppers / mushrooms / tomatoes / cucumbers / rice

CHF 36.-

VEGAN BURGER

with french fries

CHF 36.-

FOR 2 PEOPLE OR MORE

CHATEAUBRIAND

Béarnaise sauce / oven vegetables / roasted potatoes

CHF 64.- pro Person

CHEESE

JUMI'S CHEESE PLATTER AND ALPINE CHEESE

Homemade fruit bread / compote

4 varieties CHF 14.-

6 varieties CHF 18.-

VEGAN MENU

Frisella
with artichokes, dried tomatoes, cime di Rapa and soy mayonnaise with black garlic

Tomato potato gnocchi
with king oyster mushrooms, dried tomatoes and parsley

Vegetable Stroganoff
with tofu, bell peppers, mushrooms, tomatoes, cucumbers and rice

Chocolate Brownie
with macadamia nuts and mandarins

4 courses CHF 96.-
3 courses CHF 85.-

Despite 5* cuisine we prefer to use products that have not travelled far

origin of our meat and fish:
Beef, veal, poultry: CH
Pork: CH / IT
Duck liver: F
Swiss Alpine salmon, perch: CH
Caviar: CH
Venus clams: IT
Sea Bass: Middle sea
Kingfish: North-east Atlantic

VEGAN VEGETARIAN GLUTEN FREE LACTOSE FREE

Our staff will be happy to give you information on the effects that can trigger allergies or intolerances

SWEET DREAMS

DESSERTS

VANILLASTICK

Caramel / peanuts — **CHF 16.-**

LEMON SURPRISE

White chocolate / calamansi / lemons — **CHF 16.-**

CHOCOLATE BROWNIE

Macadamia nuts / mandarins — **CHF 16.-**

HOME MADE

ICE CREAM & SORBETS

ICE CREAM

Vanilla / Coffee / Chocolate / Stracciatella / Fior di Latte / Hazelnut / Rice / Raspberry / Salted Caramel

VEGAN & LACTOSE FREE

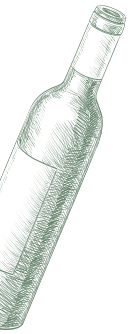
Vanilla / Chocolate

SORBETS

Pear / Apricot / Lemon / Strawberry / Mandarine / Calamansi / Blood Orange

CHF 4.- per scoop
CHF 2.- whipped cream

DESSERT WINES



	10 CL	5 CL
"MITIS" AMIGNE DE VÉTROZ Jean-René Germanier, Vétroz	CHF 24.-	CHF 12.-
CHÂTEAU FILHOT Deuxième Cru Classé, Sauternes	CHF 26.-	CHF 13.-

MILKSHAKE

CHF 10.50

COUPES

COUPE ROCHER

Hazelnut ice cream / mini rocher / mini florentine / nougat sauce — **CHF 12.-**

COUPE MILCHREIS

Rice ice cream / raspberry ice cream / raspberry financier / cream — **CHF 12.-**

COUPE CITRUS FRUITS

Calamansi sorbet / blood orange sorbet / orange-grapefruit fillets — **CHF 12.-**

ICE COFFEE

Coffee ice cream / vanilla ice cream / espresso / cream — **CHF 9.50**

COUPE DENMARK

Vanilla ice cream / chocolate sauce / almonds / cream — **CHF 10.50**

BANANA SPLIT

Vanilla ice cream / chocolate ice cream chocolate sauce / bananas / cream — **CHF 10.50**