

Tasting Menu

10 courses 225 € p.p.

MENU

AMUSE-BOUCHE

NOCELLARA-OLIVE

Tomato / Vermouth / Basil

FOIE GRAS

Apple / Shiitake / Calvados

BEEF TARTARE

Horseradish / Onion / Blood Sausage

SMOKED EEL

Yuzu / Ginger / Peanut

ORGANIC RYE SOURDOUGH BREAD

Smoked Butter / Pane Carasau /
Blackberry Sau

SEAFOOD

Celeriac / Seaweed / Sherry

KING CRAB

Shiitake mushrooms / Rösti / Osietra Caviar

SCALLOP

Salsiccia / Spring onions / Calamari

MIRABELLE PLUM

Mirabelle / Mint / Almond

MILK-FED VEAL LOIN

Tortello / Leek / Hazelnut

MIERAL PIGEON

Beetroot / Onion / Porto

DARK CHOCOLATE

Banana & Rum / Malt / Buttermilk

PETIT FOURS

TRUFFLE

Umeboshi / Araguani Chocolate / Porcini

LIQUORICE MACARON

Yogurt - Kumquat

MOOS STONE

Apple / Pine / Chocolate

GREEN CORE

Apple / Chocolate