


MARKET-FRESH DISH
 **VEGETARIAN MARKET-FRESH DISH**
CHF 27.-


From April 20th to April 28th

Grilled trout fillet
Forbidden black rice with beans and watercress juice

 White asparagus, oeuf parfait cooked at 64°
Forbidden black rice with beans


From April 29th to May 12th

Braised crepinettes, rosemary juice
Mousseline infused with herbs and seasonal vegetables

 Goat cheese salad with figs
Mixed nuts with honey


From May 13th to May 26th

Sea bream fillet, sauce vierge
Braised endives and sweet potato purée

 Lentil daal with spring vegetables


From May 27th to June 9th

Homemade roast beef, tartar sauce
Fries

 Quinoa salad with crunchy vegetables
Poached egg

From June 10th to June 23rd

Salmon fillet, watercress cream with verbena
Mashed potatoes


 Fine tomato and basil tart
Mixed salad



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From June 24th to the July 7th

Beef tartare
Fries and salad

 Baked tomme with mixed salad
Crunchy vegetables


From July 8th to July 21st

Confit sea bream
Lentil salad and pickled vegetables

 Goat cheese salad, sauce vierge
Summer vegetables

From July 22nd to August 4th

Roast beef, tartar sauce, fries

 Creamy polenta, crunchy vegetables
Pecorino foam


From August 5th to August 18th

Cod fillet, sauce vierge with herbs
Mashed potatoes with olives
Seasonal vegetables

 Quinoa salad and Oeuf parfait cooked at 64°

From August 19th to September 1st

Zurich style minced beef
Homemade tagliatelle and vegetables

 Fennel confit, watercress cream
Courgette crisps and goat cheese croquettes

From September 2nd to September 15th

Black rice cooked risotto style
with prawns, spring onions


 Boletus risotto



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From September 16th to September 29th

Pork osso bucco, gremolata
Mousseline and seasonal vegetables

 Green lentils with curry and vegetables


From September 30th to October 6th

Salmon fillet, bergamot jus
Parsnip cream and seasonal vegetables

 Risotto with squash
Roasted seeds and Etivaz cheese

From October 7th to October 20th

Venison stew
Gratin and vegetables

 Crunchy polenta cake with goat cheese
Autumn vegetables

