at noon and in the evening

our daily bread

Sourdough bread fresh from the bakery with mountain butter from Grabs

for pleasure

		chf
Dauphine potatoes · Sbrinz mayonnaise · Truffle		19
Fresh vegetables from the field · Dill dip		16
Chicken liver parfait · Crispy multigrain bread · Sweet & sour red onions · Pickled gherkin · Dried apricots		25
Waffle & caviar · Brown Butter egg yolk cream · Oona Caviar No. 103 traditionel	10 g	45
Deep-fried corn-fed chicken · Buttermilk · Fir mayonnaise		20

anticipation

Temperated trout from $Belp\cdotField\text{-}grown\ cucumber\cdotSorrel\cdotMustard$	26
Cauliflower in a different way · Fir · Meadow herbs	15
- with grass-fed Angus beef tartar from Zurich	39
Salad from the Rhine Valley \cdot Sbrinz dressing \cdot	
Pickled and firm vegetables · Pine-nut cream	19
Temperated perch fillet from Valais \cdot Sea buckthorn \cdot Radish \cdot Quinoa	25
Gran Alpin barley risotto · Artichoke · "Belper Knolle" · Hazelnut	25/36
Dashi Broth · Organic jasmine rice · Swiss Kimchi · Sesam	19
Cream soup of almonds and garlic from Malans	16

delight

Glazed pork cheek · Green beans · Sugar peas · Potato foam	49
Seared tri-tip of veal	54
or seared beef entrecote from the butcher's shop Holzen	59
Artichoke · Paprika-Harissa · dried cherry tomato	
Seared saddle of Irish lamb \cdot Bean cassoulet \cdot White bean puree \cdot Basil	59
Fried cauliflower · Parsley salad · Chick-peas · Lovage	36
Sautéed char · Salt-lemon jelly · Broccoli · Vermouth velouté	56
Sautéed pike-perch from Schoetz · Green peas · Tarragon ·	
Herb salad · Early potatoes from the Rhine valley	54



first course Confied organic egg yolk · Green peas · Green beans · Sugar-pea · Potato foam

second course Seared corn-fed chicken breast · Barbecue sauce · Grilled lettuce · Corn cream

69 chf

finale

	chf
Selection of Swiss Cheese:	
"Basler Tommli" from Serdar Hess · Dried pear mousse	
"Cironé 20 months" from Jumi · Dried apricot mousse	
"Mürgu" from Jumi \cdot Blue and white mould cheese \cdot Grisons nut pastry	
Jacket potatoes	29
Andy's cheese cake · Buttermilk foam · Strawberries	15
Champagne mousse · Raspberry · Lychee sorbet	15
Iced-cup Verve	
Cherries · Chocolate biscuit · Vanilla	17
Summer Iced-cup	
Apricot-buttermilk · Pecan nut · Verbena · Marzipan	17
Homemade ice-cream	
Vanilla, chocolate, pistachio, coffee, marzipan	7
Homemade sorbets	
Lemon, lychee, apricot-buttermilk, strawberry, morello cherry	7

kids

	chf
Fresh vegetables from the field · Dill dip	11
Dashi broth · Organic alphabet pasta	13
Spaghetti · Tomato sauce · Sbrinz cheese	19
Spaghetti · Mountain butter from Grabs	17
Sautéed perch fillet from Valais · Early potatoes · Leek vegetables	27
Seared Alpstein poularde breast · Jasmine rice · Mushrooms	23
Corn-fed chicken nuggets · Early potatoes · Chard	23
Ice Cream	
Vanilla, chocolate or pistachio	7

close to our hearts

about the true value of regionality

For us, the value of a "regional pantry" lies, above else, in the opportunity to build friendly and close relationships with the producers, farmers and gardeners.

During our on-site visits and personal conversations, we get inspired by their enthusiasm for their products. Together, we search for the best in terms of flavour, quality and ecology. This is how we come up with ideas for our dishes that we hope will inspire you (and us) again and again.

Please inform our staff about any food intolerances and allergies.