

GOURMET MENU

Starters

- ❖ Seared sea scallops, warm couscous salad with herbs and seeds, burnt lemon, sun-dried cherry tomatoes, coriander, yogurt.
- ❖ Salmon cooked Sous Vide, beetroot barley risotto, compressed cucumber, shaved fennel, horseradish.
- ❖ Cappuccino of white beans and foie gras, 'Croque Monsieur' of seared foie gras and shallot chutney, herb salad with sherry vinaigrette.
Supplement CHF 10
- ❖ Warm Saint-Maure goats cheese 'en croute', small rocket salad with artichoke, aged balsamic jelly, solid pesto powder, and tomato 'air'.
- ❖ Oxtail Raviolo, poached free-range egg, spinach and truffle, ragout of celery and wild mushrooms, red wine sauce and celery truffle foam.
- ❖ Trio of Duck: seared foie gras with lime and vanilla apples; crispy duck pancake, hoisin (sauce); slow cooked duck breast, truffle puree.
Supplement CHF 15

Mains

- ❖ Pigeon: roasted in brioche, cabbage, confit, Madeira Jus
- ❖ Slow cooked Wagyu beef, puree of cep with truffle, textures of carrot, Port sauce.
Supplement CHF 30
- ❖ Beef Tenderloin, cooked Sous Vide, Fondant potato, cabbage a la Crème, Port braised shallot, red wine Jus.
- ❖ Pan roasted monkfish, puree of herbs and baby spinach, crispy boneless Chicken Wing, Jerusalem artichoke puree, turkey/lemon Jus.
- ❖ Pan roasted sea bass, fricassee of baby artichoke, fennel, sundried cherry tomatoes, and clams, olives.

Desserts

- ❖ Fruit textures: Seasonal dessert focussing on which fruit is at its peak, served in the form of a crème brûlée, dry ice sorbet, as an edible paper ‘bon-bon’, raw, cooked, and as a powder.
- ❖ ‘Ravioli’ of pineapple, mango and passion fruit, fizzy lime powder, dry ice mango sorbet and coconut crème brûlée.
- ❖ Chocolate Fondant, pistachio ice cream, raspberry powder and Port scented cherries.
- ❖ Flourless orange cake, liquid chocolate centre, star anise syrup, Vanilla ice cream.
- ❖ Spiced pumpkin cheese cake, white chocolate robe, crispy cheese cake in Kadayif Pastry
- ❖ Edible Rose Bush: Raspberry and black current “Roses”, Textures of chocolate “Dirt”, rose water raspberry jelly, rose scented dry ice “Smoke”, watering can of light crème anglaise. (served for the table)
- ❖ PB&J: Peanut crème brûlée, raspberry compote, caramelised Brioche.
- ❖ English cheese platter, chutneys, crackers, bread

2 Courses: CHF 90

3 Courses: CHF 115

Small hors-d’oeuvre selection: CHF 15

(see hors-d’oeuvre selection menu)