



Tasting Menu 5 courses	117
Vegetarian Tasting Menu 5 courses	107

À la Carte

Sourdough Bread & House Cultured Butter	7
Einsiedler Gougères	12
+ Périgord Truffle	+16
Raw and Fermented Cabbage, Mint & Chilli	8
Kohlrabi, Salted Egg Yolk, Ricotta & Fine Herbs	9
Grilled Duroc Belly Skewers with Fermented Chilli	9
Mangalitza Lardo on Toast	10
Duroc Coppa	16
Green Asparagus, Fermented Green Tomato, Almonds & Roasted Onion	23
White Asparagus, Brown Butter, Elderflower, Sweet Pickles, Walnut & Goats Cheese	26
Elm Oyster Mushrooms, Black Onions, Roasted Yeast & Buttermilk Foam	23
Smoked Raw Pike Perch, Jerusalem Artichoke Crumpet & Preserved Citrus	25
Fried Veal Tongue, Wild Garlic, Chimichurri & Coleslaw	26
Pork & Chicken Liver Gochuchang Ragu Pappardelle	33
Butter Roasted White Cabbage, Grape Beurre Blanc, Sunflower Seeds & Quince	38
Poached Char, Swiss Chard, Sour Cream Sauce, Dill Oil & Creamy Parsley Root	48
Grilled Pigeon, Spinach Purée w Anchovy, Broccoli Sprouts & Smoked Bone Marrow	48
Cheese, Scottish Oatcakes & Fruit Mustard	17
Rhubarb, Stracciatella, Pistachio & Rose Pudding	15
Burnt Honey Custard Tart & Parsnip Ice Cream	15
Blood Orange Sorbet	6
Croissant Ice Cream	6
Raw Sheeps Milk Ice Cream & Sorrel Sorbet	7
Garçoa Chocolate Sorbet & Chartreuse	9

Upcoming Events:
So 28.4: Jura Special, Save the date!
more info see QR



Origin meat: All meat CH unless otherwise stated. Pigeon: F
Origin fish: All fish CH unless otherwise stated.
Should you have any dietary requirements or allergies please speak to a member of staff.
All prices in CHF incl. 8.1% Mwst