

# Taste the Chapters

## Swiss Alpine Salmon

Rhine Valley asparagus, sunflower seed miso, finger lime

## Vegetarian Alternative

Smoked carrot tartare

o

## Clear Tomato Consommé

Ricotta and lemon tortellini, leek oil

o

## Austrian Maibock (Spring Roe Buck)

Roasted loin & braised leg

May turnip, cherry, and almond – semolina dumplings

## Vegetarian Alternative

Almond semolina dumplings

May turnip, cherry, and king oyster mushroom<sup>o</sup>

## Sour Cream Cream & Parfait

Strawberries, elderflower meringue, and nut cake

o

Willi Schmid cheese selection

Pear bread, fig mustard

## **4-course menu with dessert or cheese**

Meat 109 | Veggie 99

## **5-course menu**

Meat 121 | Veggie 111

## **Wine pairing**

4 courses: 60 | 5 courses: 70

# First Bites

Thurgau „Apple Pork“  
Pointed cabbage, miso hollandaise, Alpine dashi  
12

Hiramasa kingfish  
Shiso radish rose, egg yolk cream, mushroom vinaigrette  
12

White asparagus  
Torched cucumber, yuzu, herbs  
12

## Chapter One

Swiss Alpine Salmon  
Rhine Valley asparagus, sunflower seed miso, finger lime  
25

Grilled lettuce heart  
Smoked burrata, Sbrinz croutons, flaxseeds, herb salad  
23

Swiss pasture-fed beef tartare  
Marinated quail egg, radish, focaccia, chives  
28 | 38

Spring leaf salad  
White balsamic vinaigrette, cress cream, crispy seeds  
13

## Chapter Two

Foam soup of Rhine Valley asparagus  
Marinated asparagus, chervil, lemon  
14

Slow-cooked „60-minute egg“  
Potato foam, leaf spinach, truffle, Piedmont hazelnuts  
23

Homemade potato gnocchi  
Roasted Rhine Valley asparagus, brown butter sauce, spiced nuts  
24 | 34

# Chapter Three

Stuffed Alpstein chicken  
Baby carrots, morel cream sauce, bread dumpling, sorrel  
42

Glazed lamb shank  
Semolina cannoli, black garlic  
green beans & Bündnerfleisch (traditional Swiss air-dried beef)  
44

Irish beef fillet  
Green asparagus, Melange Noir pepper sauce,  
potato croquant  
62

Alpine trout fillet & crispy praline  
Roasted cauliflower, leaf spinach, nut butter sauce  
46

## PLANT BASED

White & green Rhine Valley asparagus  
Almond-cashew cream, Salsa Verde potatoes, chili crunch  
42

# Chapter Classics

Clear beef consommé  
Herbal pancake strips, boiled pasture-fed beef, carrot, chives  
12

Caesar Salad  
Romaine lettuce hearts, Sbrinz, croutons, bacon, seared chicken breast  
21 | 32

Veal Wiener Schnitzel  
Homemade potato salad, lingonberries, and lemon confit  
48

Cheese „Spaetzle“, Fried onions, leaf salad, apple sauce  
29

Cheese Fondue  
Please note that our fondue is served exclusively outdoors.  
Minimum two people  
House blend from the Kündig dairy, Potatoes, pickled vegetables, bread  
39 per person

Choice of Seasoning: Melange Noir black pepper blend + 4  
Herb & Tomato + 4, Truffle + 8

# Epilog

Fluffy curd cheese dumplings  
Nut butter crumbs, rhubarb, yogurt ice cream, raspberry  
15

Dark Felchlin chocolate  
Brownie & mousse, mango-passion fruit sorbet  
17

Sour Cream Cream & Parfait  
Strawberries, elderflower meringue, and nut cake  
15

Affogato  
Vanilla ice cream, chocolate, espresso  
11

Ice Cream & Sorbet  
Daily selection  
4.50

Willi Schmid cheese selection  
„Birnenbrot“ (traditional pear bread), fig mustard  
18

All prices include 8.1% VAT.  
Origin: Kingfish: Denmark; Lamb: Ireland  
Alpine trout, pasture-fed beef, chicken, veal, bacon, Salsiz, Salametti,  
Bündnerfleisch: Switzerland, Bread: Liechtenstein