

Taste the Chapters

Lostallo salmon ceviche
Green asparagus, peas, crispy buckwheat

VEGETARIAN ALTERNATIVE

White Rheintal asparagus
Torched cucumber, yuzu, herbs

o

Clear mushroom essence
Mayak quail egg, roasted mushrooms, sunchoke ravioli

o

Fillet & „Schulterscherzel“ of Swiss veal
Baby carrots, potato foam, Tropea onion

VEGETARIAN ALTERNATIVE

Braised eggplant „pot roast“
Baby carrots, potato foam, Tropea onion

o

Lemon tart
Pistachio ice cream, strawberry, elderflower meringue

o

Willi Schmid cheese selection
Pear bread, fig mustard

4-course menu with dessert or cheese

Meat 99 | Veggie 89

5-course menu

Meat 111 | Veggie 101

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

Lostallo salmon ceviche
Green asparagus, pea cream, crispy buckwheat
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
Wild garlic broth, roasted mushrooms, mountain cheese
22 | 32

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

Lemon tart
Pistachio ice cream, strawberry, elderflower meringue
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