

Taste the Chapters

Ceviche of Swiss salmon

Pea mousse, melon–cucumber tartare, chili oil

Vegetarian Alternative

Smoked carrot tartare

o

Cherry gazpacho

Basil, smoked burrata, cashew

o

Rosé veal & braised veal cheek

Roasted chanterelles, leek, potato espuma

Vegetarian Alternative

BBQ eggplant

Roasted chanterelles, leek, potato espuma

o

Lemon Verbena Crème Brûlée

Peach sorbet, almond crunch, and raspberry

o

Willi Schmid cheese selection

„Birnenbrot“ (traditional 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

Cured Swiss Trout

Sour cream, cucumber, dill, elderflower

14

Veal Carpaccio „Cacio e Pepe“

Smoked aioli, rocket, wild rocket

15

Beetroot Tartare

Pea panna cotta, horseradish, tonburi

13

Chapter One

Ceviche of Swiss salmon
Pea mousse, melon–cucumber tartare, chili oil
26

Burrata
grilled peppers, herb vinaigrette
Sbrinz crumble, flaxseed crisp
24

Swiss pasture-fed beef tartare
Marinated radishes, cured egg yolk
29 | 39

Leaf salad
White balsamic vinaigrette, cress cream, crispy seeds
14

Chapter Two

Foam soup of yellow bell pepper
Ginger, lemongrass, organic prawns
18

Onsen egg
Potato foam, leaf spinach, truffle, Piedmont hazelnut
24

Ravioli filled with porcini mushrooms
Parsley root, crispy buckwheat, herb salad
25 | 35

Chapter Three

Alpstein chicken breast

Miso cauliflower, summer squash, apricot & quark dumpling
44

Glazed Swiss beef short rib

Corn cream, Padrón peppers, rosemary potatoes, BBQ jus
54

Irish beef tenderloin

Wild broccoli, Melange Noir pepper sauce, potato croquant
63

Sea bass fillet

Chanterelles, leaf spinach, lime arancini
47

PLANT BASED

Stuffed bell pepper

Bulgur, almond crème fraîche, tomato sauce
42

Chapter Classics

Clear beef consommé
Herbal pancake strips, boiled pasture-fed beef
carrot, chives
15

Caesar Salad
Romaine lettuce hearts, Sbrinz, croutons, bacon
seared chicken breast
22 | 34

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 quark dumplings
Brown butter breadcrumbs, stewed plums
sour cream ice cream
15

Warm Ivoire Chocolate Cake
Kalamansi Ice Cream, Redcurrants
Almond & Basil Cream
17

Lemon Verbena Crème Brûlée
Peach sorbet, almond crunch, and raspberry
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: Fish, pasture-raised beef, chicken, veal, bacon: Switzerland
Sea bass: Spain, Tuna: Central Eastern and Western Pacific
Bread: Liechtenstein