

Starters

Leaf Salad herb-croûton house dressing	9
Celerie Soup curlyleaved kale cranberry shallots	12
Steam Bun fig argula oliveoil	14
Onsen Egg smoked eel cauliflower brioche	16
Black Pudding Horseradish-Mousse apple pink pepper	15

Mains

Fried «Mörschwiler» guinea fowl chick-pea cabbage Jersey Blue	38
Organic Veal Liver fried grated potato apple jus	29
Poached Halibutfilet potatoes Cashew green olive bean	33
Whole Artichoke vegetable mash dijon sauce	25
Malfatti (a type of thick noodles made of potatoes, flour and eggs) aubergine puree edamame almond	27



L i m m a t h o f - S p e c i a l

The HOT-POT

meatball | potato | pea | tomato | saffron

27

The POT OF THE MONTH

pumpkin | sweet potato | raisins

26

The WILD-POT

Wild ragout | chick-pea | root vegetable | spinach

32

The PASTA-POT

homemade casareccia | tomato | mozzarella | argula

24

The TRADITION-POT

saussisson | potato | sourcroust | awake holder berry

29



D e s s e r t

White chocolate-parfait

quince | kardamom | cacao

12

Reblochon Tarte

pear | grape

14

Moelleux au Chocolat

red peach sorbet | sunflower seeds

11

Café Gourmand

coffee or espresso | dessert variation

10

Ice Cream and Sorbet

according to our daily offer

4

