



Evening enjoyment

May

Our butcher's plate as an amuse bouche

Asparagus tarte tatin ▪ Tarragon ice cream ▪ Roasted salted caramel almonds

Swiss pike-perch fillet ▪ Apple and cornflakes crust ▪ Celery variation ▪

Apple balsamic vinegar from Baerg-Marti ▪ Herb salad

Land and water ▪ Poire medallions of regional free-range beef and lobster medallions

Creamy morel sauce ▪ Spring vegetables ▪ Roasted potatoes

Homemade cream slice ▪ Fresh strawberries ▪ Strawberry ice cream

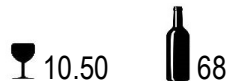
3-course Menu 88 CHF

4-course Menu 98 CHF

Wine recommendation

Ochsenwein

Simmendinger Winery, Arlesheim



Sascha Simmendinger from the Simmendinger winery has created a unique red wine for us.

An assemblage of Pinot Noir and Cabernet Jura, matured 100% in barriques.

Family tradition since 1923