

# Menu of the month

**Grilled water melon and home marinated char with Mojito,  
peppermint-grape vinaigrette,  
served with chips of thin flank**



**Capuccino of bouillabaisse with San Marzano tomatoes  
and squid in tempura pastry**



**Sautéed tail of Norway lobster from South Africa,  
served with lime flavored mashed potatoes,  
deep fried garden rocket and papaya coulis with mango**



**Lime sorbet with Limoncello  
and caramelized orange blossoms**



**Choice of sea fish with white butter of liquorice,  
potato rose and roughly sautéed green vegetables**



**Stilton with sabayon of Walnuts**



**Variation of strawberries from Thurgau**

**for two persons or more  
price per person**

**CHF 119.00**

**Our Maître Werner Klement is looking forward to recommending you  
a fine selection of excellent wines for every single plate.**