

Starters

Variations of royal salmon and swordfish
(Royal salmon tart, Tatar of royal salmon with Daikon-cress salad and salmon cigar
and Tataki with Wasabi foam

28.00

Seafood ceviche with crispy crab and autumn salad

23.00

Soups

Homemade lobster soup with South African scampi in tempura pastry

18.00

Cep tea and cappucino with Saint Jack mussels

19.00

Hot starters

Grilled Saku tuna with perfumed rice and Teryaki vegetables

23.00 / 35.00

Trio of Saint Jack mussels

24.00 / 36.00

Main dishes

Perch fillet, deep fried in beer pastry with herbs or sautéed with almond butter,
green sauce and Tatar sauce, boiled potatoes, spinach and sautéed tomatoes

41.00

Anglerfish and Moscardini osso bucco, potato muffin, fennel,
yellow carrots and celery

43.00

Boiled and spicy flavored turbot with pear horseradish, North sea crabs, root vegetables
and traditional cheese from Belp

45.00

Herb coated rouget barbet, risotto with truffles, spinach and pine nuts
(on request with crispy slices of bacon)

47.00

Grilled cutlet and poached roll of sole with light lobster sauce with citrus fruits,
sorrel and alga, cannelloni

with crayfish and caramelized chili straw

52.00



All price in Swiss Francs include 7.6% Swiss VAT

