

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Duo of beef filet tartar and Canadian lobster
Olives, dried tomatoes, basil and balsamic ice cream

Wine recommendation
Riesling Pur! 2021, CHF 9.00/dl
Weingut Robert Weil / Rheingau (Germany)

Creamy chanterelles soup with organic smoked country ham

Wine recommendation
Chardonnay «Kalkstein» 2022, CHF 9.50/dl
Eric Manz / Rheinhessen (Germany)

Pan-fried sea bass filet with port wine butter
Pea purée, artichokes and young spinach

Wine recommendation
Roncaia Merlot Riserva DOC 2021, CHF 10.00/dl
Vinattieri / Ticino (France)

Grilled bison filet with thyme jus
Potato creation, seasonal vegetables and red wine-onion-chutney

Wine recommendation
Terra di Monteverro 2019, CHF 15.50/dl
Tenuta Monteverro / Toscana (Italy)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Vin recommandé
Graham's Port 10 Years, CHF 12.00/4cl (Portugal)

or

Apricot-vanilla slice
Flower meringue and apricot sorbet

Wine recommendation
Dessert wine «Rosenau» 2020, CHF 13.50/5cl
Weinbau Ottiger / Kastanienbaum, Lucerne (Switzerland)

Friandises

5-Gang Menu à 129.—

3-Gang Menu à 95.—

Charme & Excellence

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MEDITERRANEAN

STARTERS

Sous-vide-cooked veal sirloin, thinly sliced and served with tuna sauce Capers, tomatoes, olives, rocket and basil oil	33.—
Tuna tartar with sesame Mango, pomegranate, coriander, chili and soya sauce	31.—
Duo of beef filet tartar and Canadian lobster Olives, dried tomatoes, basil and balsamic ice cream	35.—
Colourful summer salad with organic smoked country ham from the farm Uelihof Olives, dried tomatoes, artichokes and parmesan cheese	21.—
Chilled avocado soup with marinated prawns, chili, coriander and garlic	17.—
Chilled orange-apricot soup with apricot chutney	15.—
Creamy chanterelles soup with organic smoked country ham from the farm Uelihof	17.—

MAIN DISHES

small

Aubergine in a panko coating stuffed with dried tomatoes, olives and feta cheese with basil emulsion and saffron couscous	28.—	35.—
Tomato-mozzarella ravioli with basil pesto Young spinach, macadamia nuts and parmesan cheese	26.—	33.—
Vegetables in tempura batter with Thai curry sauce on pak-choi, shiitake mushrooms and soya sprouts with roasted peanuts prepared vegan, served with basmati rice	28.—	35.—
Pan-fried king prawns with soya sauce Basmati rice, pak-choi, soya sprouts, shiitake mushrooms and peppers	38.—	45.—
Pike-perch filet in tempura batter with sour cream and lime sauce Colourful leaf salad with berries, melons and seeds		49.—
Pan-fried sea bass filet with port wine butter Boiled potatoes, mushy peas, artichokes and young spinach	44.—	55.—
Grilled bison filet with thyme jus Potato creation, seasonal vegetables and red wine-onion-chutney	52.—	65.—
Duo of grilled veal filet and lamb filet in a herbs crust with garlic jus Colourful leaf salad with avocado, olives and parmesan cheese	42.—	53.—
Pan-fried beef filet cubes with a creamy chanterelles sauce Tagliatelle and seasonal vegetables	42.—	53.—

For additional information concerning allergens and intolerances do not hesitate to ask our service staff.

Origin of our meat:

Beef, Veal, Chicken, Pork	Switzerland
Lamb	Ireland
Bison	USA
Wagyu-Beef	Uruguay

Origins and fishing grounds of our fish:

Sea bass, Sole	wild caught / France
Pike-perch	inland waters / Estonia
Salmon King prawns	fish farming / Scotland Vietnam
Lobster Tuna	wild caught / Canada Philippines

The Bianchi AG is a member of the WWF Seafood Group and together we seize the opportunity of a sustainable fish supply. We support and respect their commitment in the arrangement of our menus. All prices appear in CHF and include 8.1% VAT.

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