

pulse

The Pulse menu is an expression of authenticity reflecting our culinary style in eight courses.

topsy turvy part 2

Cabbage leaves filled with olive marmelade, smoked paprika fumet, feta

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sturgeon, caviar & wakame

Hot smoked sturgeon filet, caviar and wakame salad

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sunchoke, truffle & matcha

Steamed date dumpling, sweet spicy tomato chutney, porcini mushrooms

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angus short rib & chrummbaum wagyu

Braised short rib with BBQ aroma, wagyu beef and dried fruit cream

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cod, shrimp & almond

Baked arctic cod filet, Venere rice and almond foam, shrimp topping

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swiss veal RED cut, blue st. gallen potatoes & root vegetables

Saddle of veal stuffed and braised, blue potatoes and lasagne

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blue snow

Cow's milk, blue cheese, pear tart and cocoa

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neapolitan, belgian waffle & orange

Neapolitan parfait, lukewarm waffle and flambéed orange filet

with wine pairings

6-courses 129.-

per course 1dl 60.-

per course 0.5dl 30.-

7-courses 135.-

per course 1dl 70.-

per course 0.5dl 35.-

8-courses 142.-

per course 1dl 80.-

per course 0.5dl 40.-