

pulse

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

pumpkin, goat cheese & walnut leaf

Textures from hokkaido pumpkin, goat cheese praline, walnut leaf ice cream

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guibert char, pickled gherkin & sour potatoes

Juniper smoked filet, sour potatoes and caviar

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dumpling, date & tomato

Steamed date dumpling, sweet spicy tomato chutney, porcini mushrooms

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goose curry, red cabbage & spring roll

Goose breast slow cooked in curry fond, red cabbage spring roll, sweet chili jam

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sea bass, balsamico & truffle

Grilled filet, onion fennel balsamico, truffled gnocchi

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fallow deer, black currant & quark

Roasted venison entrecote, black currant chutney, stuffed quark dumpling

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blue snow

Cheese from cow's milk, blue cheese, dried pear tart and caramelized nuts

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gingerbread, orange & chocolate

Glazed gingerbread mousse ball, linzer pie ice cream, orange cake

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.-