

tasting menu

parsnip, truffle & lucerne free range egg

Truffled parsnip mousse, confited free range egg

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holzen angus beef brisket, herring & lobscouse

Corned beef, fried herring and lobscouse potatoes

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beet, rose & balm

Beet rose petal chutney, trumpet mushroom and pecan nut

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my version of ossobuco

Veal shank, marrow and risotto as praline

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swiss pike, nut butter & salsify

Pike filet confited in nut butter, caviar and dumpling

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bern meadow lamb, hollandaise & mustard seed

Lacquered rack and cured leg of lamb, mustard seed hollandaise, pastry

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hanfmutschli

Cow's milk cheese, pear hemp blossom mustard, spice bread

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butterscotch, banana & maracaibo 65%

Butterscotch cinnamon pie, chocolate banana parfait

with wine pairings

6 courses 130.-

per course 1dl 60.-

per course 0.5dl 30.-

7 courses 140.-

per course 1dl 70.-

per course 0.5dl 35.-

8 courses 150.-

per course 1dl 80.-

per course 0.5dl 40.-