



### **PAINTING BY CLAUDE VIALLAT**

#### **STARTERS**

- CREAM OF PUMPKIN SOUP WITH CRISPY CROUONS 14.80
- SWISS BEEF TARTARE WITH TOAST AND BUTTER 23.00 / 37.00
- AVOCADO, SHRIMP, TIVOLI SAUCE 23.00
- FREE-RANGE LAMBSLETTUCE WITH ORGANIC FARMER EGG AND  
CRISPY SWISS BACON 19.80
- WARM PICANDOU GOAT CHEESE WITH FIGS, ROASTED SEEDS, CHANTERELLES  
AND SUGAR LOAF SALAD 22.80
- POACHED FARMER EGG ON NIÇOISE VEGETABLES, CRISPY BRIOCHE TOAST  
AND BLACK TRUFFLE 21.80

#### **FISH DISHES**

- POACHED PERCH FILLET ZUGER-STYLE WITH GARDEN HERBS, WHITE WINE AND CREAM,  
WHITE RISOTTO AND AUTUMNAL VEGETABLES 43.80
- BLACK COD FILLET TERRIYAKI, VEGETABLES AND  
JASMINE RICE WITH COCONUT SHREDDERS 45.80

#### **MEAT DISHES**

- VENISON CUTLET FROM ST. MORITZ, BRUSSELS SPROUTS, RED CABBAGE, CHESTNUTS, CRANBERRY  
PEAR AND ROASTED SPÄTZLI. NICE MERLOT JUS 48.50
- BEEF FILLET STEAK FROM IRELAND CAFÉ DE PARIS  
POMMES ALLUMETTES 59.80 / 74.00
- + COLORFUL VEGETABLE PLATTER 8.50
- COQ AU VIN À NOTRE FAÇON, HERB VEGETABLES, RISOTTO BIANCO.  
BLACK TRUFFLE 45.80

#### **THINK OF NO MEAT**

- AUTUMNAL PLATE WITH SPÄTZLI, RED CABBAGE, CHESTNUTS, BRUSSELS SPROUTS, PUMPKIN  
VEGETABLES, CREAMY MUSHROOM SAUCE 35.00
- VEGAN POINTED CABBAGE ROULADE WITH WHITE BEANS, BLACKBERRIES  
AND HORSERADISH 32.80
- SPAGHETTI WITH SUGO DI TOMATO AND BASIL 24.80

#### **DESSERTS**

- CLASSIC CRÈME BRÛLÉE 14.00
- WARM BELGIAN WAFFLE WITH DARK FELCHLIN CHOCOLATE SAUCE  
VANILLA BOURBON ICE CREAM AND WHIPPED CREAM 11.80
- MOUSSE AU CHOCOLAT FELCHLIN WITH WHIPPED CREAM 9.80
- AFFOGATO AL CAFÈ 11.00

#### **ICE CREAM 5.50**

- VANILLA BOURBON CHOCOLATE COFFEE SOUR CREAM

#### **SORBETS 5.50**

- LEMON MANGO PINEAPPLE APRICOT