



STARTERS

- CREAMY PUMPKIN SOUP 14.80
AUTUMN SALAD WITH SAUTÉED CHANTERELLES, SWISS BACON STRIPS,
GRAPES, PEARS, FIGS AND NUTS 21.80
LAMB'S LETTUCE FROM THE FARM WITH ORGANIC COUNTRY EGG 19.80
AVOCADO WITH CREVTTES MSC, CALYPSO SAUCE 22.00
WARM MARINATED MASU SALMON FROM SINS (ZUG) FILLET
ON A COLOURFUL VEGETABLE BED 26.00
TATAR DE BOEUF SUISSE, TOAST BEURRE 23.00/37.00

THINK OF NO MEAT

- AUTUMNAL PLATE WITH SPAETZLE, RED CABBAGE, CHESTNUTS, BRUSSELS SPROUTS,
CRANBERRY-APPLE AND CREAMY PORCINI SAUCE 36.80
SPAGHETTI AL SUGO DI POMODOR E BASILICO 24.80
+ SAUTÉED CREVETTES GÉANTES 18.00

LES POISSONS

- MOULES FROM ITALY MARINIÈRE WITH VEGETABLE STRIPS, WHITE WINE, TOMATO SAUCE AND
GARDEN HERBS, POMMES ALLUMETTES 32.00
FILET DE DORADE FROM GREECE À L'ÉSPAGNOLE ON WHITE BEAN PUREE,
JEREZ SAUCE, SPINACH FROM THE MARKET 49.00

LES VIANDES

- ROAST SADDLE OF VENISON MÉDAILLONS FROM THE ALPS OF ST- MORITZ, RED CABBAGE,
CHESTNUTS, BRUSSELS SPROUTS, CRANBERRY APPLE,
CREAM SAUCE WITH MUSHROOMS 54.00
ROASTED SWISS VEAL FILLET MÉDAILLONS WITH CHANTERELLES,
AUTUMN VEGETABLES AND FRIED SPAETZLI (80G/160G) 45/68
TOURNEDOS DE BŒUF FROM IRELAND SEEROSE AU GRATIN WITH BEURRE CAFÉ DE PARIS,
POMMES ALLUMETTES 59.80/74
+ COLOURFUL GARDEN VEGETABLES 8.50

LES DESSERTS

- CHOCOLATE MOUSSE FELCHLIN 9.80/14.80
ASSIETTE CHOCOLAT WITH CHOCOLATE MOUSSE, GRANNYS CHOCOLATE CAKE &
CHOCOLATE SHERBET, WHIPPED CREAM 16.80
GÂTEAU AU CHOCOLAT CHANTILLY 12.50
PANNA COTTA & COULIS DE FRUIT 9.80
CHESTNUT- VERMICELLES WITH VANILLA- AND GRAPE ICE CREAM, FRENCH MÉRINGUE AND
WHIPPED CREAM 14.80