



### **VALENTINE'S DAY MENU 2026**

FLAMBÉED NORWEGIAN SALMON SASHIMI WITH PONZO BUTTER, PICKLED MUSTARD  
AND RADISHES

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DUET OF SWISS MOUNTAIN VEAL (ENTRECOTE & CHEEK)  
WITH MORELS, YOUNG SPINACH AND RICOTTA RAVIOLI

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WARM CHOCOLATE CAKE WITH RASPBERRY SORBET AND WHITE COFFEE FOAM

PRICE: 98 CHF

### **VALENTINE'S DAY VEGETARIAN MENU 2026**

FLAMBÉED TAMAGO WITH PONZO BUTTER, PICKLED MUSTARD AND RADISHES

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RICOTTA RAVIOLI WITH MORELS, SAUTÉED BABY SPINACH AND GRANA PADANO  
FLAKES

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WARM CHOCOLATE CAKE WITH RASPBERRY SORBET AND WHITE COFFEE FOAM

PRICE: 78 CHF