



VALENTINE'S DAY MENU 2026

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

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

WARM CHOCOLATE CAKE WITH RASPBERRY SORBET AND WHITE COFFEE FOAM

PRICE: 98 CHF

VALENTINE'S DAY VEGETARIAN MENU 2026

FLAMBÉED TAMAGO WITH PONZU BUTTER, PICKLED MUSTARD AND RADISHES

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

WARM CHOCOLATE CAKE WITH RASPBERRY SORBET AND WHITE COFFEE FOAM

PRICE: 78 CHF