



Menu n°6

In the heart of the enchanted forest, we invite you to enjoy an immersive culinary experience rich in influences and celebrating the beauty of the surrounding nature

Menu cerfeuil

Amuse-bouche

–

Squash, mushroom, coffee & tarragon

–

Trout, quince, celeriac & hay

–

Wild boar, Swiss chard, prunes & juniper

–

Selection of cheeses from Jorat region & surroundings + 19.-

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Botzi pear, absinthe, yogurt & walnut

Price 135.-

Pairing 4 glasses

With alcohol 57.-, without 45.-

Allergies & Origins

The same menu is served for the entire table. A vegetarian version is available. Filtered water is charged just until the main plate.

All ingredients are sourced from within Switzerland, within a 100km radius.

VAT at 8.1% included.

Menu écorce

Amuse-bouche

–

Squash, mushroom, coffee & tarragon

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Venison, wild berries & cured egg

–

Trout, quince, celeriac & hay

–

Spätzli, black garlic, beurre noisette & apple

–

Wild boar, Swiss chard, prunes & juniper

–

Selection of cheeses from Jorat region + 19.-

–

Chestnut, sweet potato & Astrantia

–

Botzi pear, absinthe, yogurt & walnut

Price 175.-

Pairing 6 glasses

With alcohol 70.-, without 55.-