



Menu n°10

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

–

Zucchini flower, tofu, sage & turmeric

–

Pike, cucumber, fennel seed & yogurt

–

Chicken “patte noir”, cima di rapa, blue cheese
& malt Rice, saffron & honey

–

Selection of cheeses from Jorat region + 19.-

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Rhubarb, spring flowers & meringue

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.

Our filtered spring water service is charged at CHF 5 per person.

All ingredients are sourced from within Switzerland, within a 100km radius. VAT at 8.1% included.

Menu écorce

Amuse-bouche

–

Zucchini flower, tofu, sage & turmeric

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Gnocchi, broad bean, poppy seed & caviar

–

Pike, cucumber, fennel seed & yogurt

–

Chicken “patte noir”, cima di rapa, blue cheese
& malt

–

Selection of cheeses from Jorat region + 19.-

–

Rice pudding, saffron & honey

–

Rhubarb, spring flowers & meringue

Price 167.-

Pairing 5 glasses

With alcohol 67.-, without 55.-