



Menu n°12

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

–

Heirloom tomato, herbs, black garlic & bread

–

Lake catch, fennel & lettuce

–

Black Angus beef, Tokyo turnip & tarragon

–

Selection of cheeses from Jorat region + 19.-

–

Mirabelle plum, vineyard peach & sweet clover

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

–

Heirloom tomato, herbs, black garlic & bread

–

Pappardelle, courgette, whey, mint & caviar

–

Lake catch, fennel & lettuce

–

Black Angus beef, Tokyo turnip & tarragon

–

Selection of cheeses from Jorat region + 19.-

–

Melon, elderflower & pumpkin seed

–

Mirabelle plum, vineyard peach & sweet clover

Price 167.-

Pairing 5 glasses

With alcohol 67.-, without 55.-