



Menu n°13

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

Pumpkin, crayfish, absinthe & caviar

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Chinese cabbage, fondue, Sichuan pepper & spätzli

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Lake fish, mushroom, celeriac & rosemary

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Venison, beetroot, sage, prune & Damask rose

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Selection of cheeses from Jorat region + 19.-

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Poire à Botzi, hay, miso & walnut

Price 145.-

Pairing 4 glasses

With alcohol 63.-, without 49.-

With premium wines 78.-

Allergies & Origins

The same menu is served for the entire table.

A vegetarian version is available.

The service of our Jorat water 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

Pumpkin, crayfish, absinthe & caviar

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Chinese cabbage, fondue, Sichuan pepper & spätzli

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Lake fish, mushroom, celeriac & rosemary

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Wild boar, fir, black garlic & truffle

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Venison, beetroot, sage, prune & Damask rose

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Selection of cheeses from Jorat region + 19.-

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Grape, juniper & double cream

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Poire à Botzi, hay, miso & walnut

Price 179.-

Pairing 5 glasses

With alcohol 75.-, without 59.-

With premium wines 95.-