



Lunch menu n°40

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

Lunch menu

Squash, crayfish & labneh

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Cabbage, Sichuan, kimchi & fondue

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Wild boar, celeriac, radicchio, prune & rosemary

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Cheese selection from Jorat and the local area + 19.-

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Savarin, peach, sage & pastis

75.-

Wine pairing, 3 glasses

With alcohol 39.-, without 34.-

Tasting menu

Squash, crayfish & labneh

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Cabbage, Sichuan, kimchi & fondue

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Venison, red berries, fennel & buckwheat

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Ravioli, sweet dumpling squash, red beans

& mild chilli

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Wild boar, celeriac, radicchio, prune & rosemary

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Cheese selection from Jorat and the local area + 19.-

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Pear, miso, walnut & hay

115.-

Wine pairing, 3 glasses

With alcohol 39.-, without 34.-

Allergies & origins.

The same menu is served to the entire table.

A vegetarian option is available.

The service of our Jorat water is charged 5.- per person.

All ingredients are sourced in Switzerland, within 100km.

8.1% VAT included