



HARMONIE

Ouverture

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Potager du moment Pinot Gris, Erich Meier, Zürich, 2017 (S)
Oscètre caviar from Belgium Plâcet, Viura, Palacios Remondo, Rioja, 2017 (I)

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Carabinero - wild caught Dézaley Chemin de Fer, Magnum, Luc Massy, Lavaux, 2017 (S)
Flavours of red curry Les Vaudevey, Chablis Premier Cru, Julien Brocard, Bourgogne, 2017 (I)

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Mackerel from Brittany Merlot Bianco Rovere, Guido Brivio, Ticino, 2017 (S)
Escabèche Lamm Grüner Veltliner, Schloss Gobelsburg, Kamptal, 2017 (I)

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Morel - crayfish Torpâ, Cave des Cailles, Valais, 2012 (S)
Timbale Enggarten, Marcel Deiss, Alsace 1er Cru, 2014 (I)

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Reset
Turicum - lime tree

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Lamb from France Syrah Chamosite, Didier Joris, Valais, 2015 (S)
Rack - Weisse Lötschentaler Springflat Shiraz, Wild Duck Creek Estate, Victoria, 2013 (I)

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Lemon

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Rhubarb - strawberry Ilios Passerillage, les Hutins, Genève, 2013 (S)
Moscato d'Asti Barisé, Piemonte, 2017 (I)

9 courses - 205

110 - six Swiss wines 1dl (S)

95 - six international wines à 1dl (I)

Without mackerel & reset 7 courses - 185

Chef de cuisine - **Laurent Eperon**

Aurélien Blanc - Directeur du restaurant

CHF - TVA incl.

Spring 2019

Origin: carabinero - Spain & Portugal, mackerel - France, lamb - France, caviar - Belgium & France,
crayfish - France & Danube & Spain & Switzerland, mussels - France & Italy & Norway