



# HARMONIE

	<b>Duck liver</b> Terrine - elderflower - elderberry	<b>Traminer de Fichillien</b> , Cru de l'Hôpital, Christian Vessaz, Vully, 2015 (S) <b>Bacharacher Wolfshöhle</b> , Spätlese, Ratzenberger, Mittelrhein, 2011 (I)
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	<b>Codfish from Norway</b> Steamed - razor clam - Oscietre caviar	<b>Merlot Bianco Rovere Magnum</b> , Guido Brivio, Ticino, 2018 (S) <b>Les Vaudevey</b> , Chablis Premier Cru, Julien Brocard, Bourgogne, 2019 (I)
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	<b>Scallop</b> Beurre Noisette - chervil root	<b>Graves Blanc</b> , Amigne de Vétroz, Didier Joris, Valais, 2015 (S) <b>Tim</b> , Grande Reserva, Quinta de la Rosa, Douro, 2015 (I)
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	<b>Carabineros</b> Maillard - tartar - Jaffna spices	<b>1844 Pinot Noir</b> , Roland & Karin Lenz, Thurgau, 2019 (S) <b>Sauvignon Blanc</b> , Après-Midi, Peter Michael, Sonoma County, 2014 (I)
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	<b>Reset</b> Yuzu from Japan - bergamot	
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	<b>Swiss Veal</b> Braised cheeks - Metternich - black truffle Sweetbread - Gribiche sauce - absinth	<b>Merlot Rovere</b> , Monti, Ticino, 2017 (S) <b>Brunello di Montalcino</b> , La Gerla, Toscana, 2014 (I)
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	<b>Selection of cheese</b> Grilled bread	<b>Sommelier's Choice</b>
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	<b>Blood orange</b> Basil - Picual olive oil	
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	<b>White chocolate - rosehip</b> Mille-feuille	<b>Zürcher Abendrot</b> (S) <b>Secret de Château Biac</b> , Cadillac, Bordeaux, 2010 (I)
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	9 courses - 205	120 - six Swiss wines 1dl 160 - six international wines 1dl
Without potager and cheese	7 courses - 185	80 - six Swiss wines 1dl 120 - six international wines 1dl
	<b>Chef de cuisine - Laurent Eperon</b>	<b>Aurélien Blanc</b> - Directeur du restaurant

CHF - VAT incl. - Autumn 2020

Origin: scallop - wild caught Northeast Atlantic, razor clam - wild caught Northeast Atlantic, caviar - farmed Belgium, veal cheeks - Switzerland  
Sweetbread: Switzerland, Codfish - wild caught Northeast Atlantic, Noire de Bigorre pork - France, duck liver - France, carabinero - wild caught Northeast Atlantic