

À LA CARTE

STARTERS

Chartreuse, 78

Green Asparagus – Foie Gras Ice Cream – Amaranth

Carabinero, 88

Grilled – Red Shiso – Jalapeño

Sweetbread, 88

Glazed – Morels – Fava Beans – Vin Jaune

MAIN COURSES

Red Mullet, 98

Crispy Scales – Bouillabaisse – Fennel – Venere Rice

Potatoe Risotto, 76

Spring Vegetables – Sbrinz

Duet of Lamb, 98

Braised – Artichoke – Chorizo – Salt-Lemon

À LA CARTE

CHEESES

Matured Cheeses, 40

From the Trolley

Served with

Roasted Bread

Butter

DESSERTS

Rhubarb, 34

Rosé Champagne – Sour Cream – Buckwheat

Mocca, 34

Felchlin Suhum – Peanut – Mascarpone

In-House made Ice Cream, per scoop 9

Vanilla from Uganda

Banana-Yoghurt

Coffee from the Galapagos Islands

In-House made Sorbets, per scoop 9

Kayambe Chocolate

Cabbage turnip

Rhubarb

Served with

Vanilla from Madagascar – Chantilly

Sablé – Fleur de Sel