

À LA CARTE

STARTERS

Jerusalem artichoke, 88

Osciertra caviar „Baur au Lac Selection“ – hazelnut

Scallop, 78

Roasted – parsley root

Oxtail, 88

Stewed – Raviolo – onion compote

MAIN COURSES

Red mullet, 98

With gills – bouillabaisse – fennel – venere rice

Black salsify, 88

à la Carbonara – egg yolk – Pecorino

Beef, 98

Filet – Rossini – truffle jus – celeriac

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DESSERTS

Tangerine, 34
Biscuit – brittle

Vanilla Soufflé, 34
Muscovado sud – passion fruit – ice cream

In-house made ice cream, per scoop 9
Vanilla from Uganda
Salted caramel
Coffee from the Galapagos Islands

In-house made sorbets, per scoop 9
Kayambe chocolate
Tangerine
Granny Smith – tarragon

Served with
Vanilla from Madagascar – chantilly
Sablé – fleur de sel

CHEESES

Matured cheeses, 40
From the trolley

Served with
Roasted Bread
Butter