



HARMONIE

Duck liver Terrine - elderflower - elderberry	Pinot Gris , Château d'Auvernier, Neuchâtel, 2018 (S) Wolfshöhle , Spätlese, Ratzenberger, Mittelrhein, 2011 (I)
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Codfish from Norway Steamed - razor clam - Oscietre caviar	Merlot Bianco Rovere Magnum , Guido Brivio, Ticino, 2018 (S) Les Vaudevey , Chablis Premier Cru, Julien Brocard, Bourgogne, 2019 (I)
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Scallop Beurre Noisette - chervil root	Graves Blanc , Amigne de Vétroz, Didier Joris, Valais, 2015 (S) Tim , Grande Reserva, Quinta de la Rosa, Douro, 2017 (I)
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Carabineros Maillard - tartar - Jaffna spices	1844 Pinot Noir , Roland & Karin Lenz, Thurgau, 2019 (S) Sauvignon Blanc , Après-Midi, Peter Michael, Sonoma County, 2014 (I)
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Reset Yuzu from Japan - bergamot	
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Swiss Veal Braised cheeks - Metternich - black truffle Sweetbread - Gribiche sauce - absinth	Merlot Rovere , Monti, Ticino, 2017 (S) Brunello di Montalcino , La Gerla, Toscana, 2014 (I)
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Selection of cheese Grilled bread	Sommelier's Choice
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Blood orange Basil - Picual olive oil	
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White chocolate - rosehip Mille-feuille	Zürcher Abendrot (S) Secret de Château Biac , Cadillac, Bordeaux, 2010 (I)
9 courses - 275	120 seven Swiss wines 1dl 160 seven International wines 1dl
Without scallop and cheese 7 courses - 255	80 five Swiss wines 1dl 120 five International wines 1dl
Chef de cuisine - Laurent Eperon	Aurélien Blanc - Directeur du restaurant

CHF - VAT incl. - Winter 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