



HARMONIE

Duck liver Pinot Gris, Château Auvernier, Neuchâtel, 2018 (S)
Terrine - elderflower - elderberry **Bacharacher Wolfshöhle**, Riesling Spätlese,
Ratzenberger, Mittelrhein, 2011 (I)

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Codfish from Norway Malanser Chardonnay Passion, Donatsch, Graubünden, 2018 (S)
Razor clam - Oscietre caviar **Les Preuses**, Chablis Grand Cru, Julien Brocard, Bourgogne, 2017 (I)

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Scallop Graves Blanc, Amigne de Vétroz, Didier Joris, Valais, 2015 (S)
Beurre Noisette - chervil root **Tim**, Grande Reserva, Quinta de la Rosa, Douro, 2015 (I)

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Carabinero 1844 Iselisberger Pinot Noir, Roland & Karin Lenz, Thurgau, 2018 (S)
Maillard - tartare - Jaffna spices **Sauvignon Blanc**, Après-Midi, Peter Michael, Sonoma Valley, 2014 (I)

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Reset
Yuzu from Japan - avocado - chorizo

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Swiss Veal Merlot Due Amici, Guido Brivio, Ticino, 2016 (S)
Braised cheeks - Metternich - black truffle **Clos du Roi**, Beaune Premier Cru, Tollot-Beaut, Bourgogne, 2010 (I)

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Cheese from our trolley **Sommelier's Choice**
Grilled bread - seasonal chutney

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Blood orange
Basil - olive oil Picual

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Chocolate Manjari Röteli, Kindschi, Graubünden (5cl) (S)
Raspberry **Olivares Dulce**, Jumilla, 2016 (I)

9 course - 275 110 - seven Swiss beverages à 1 dl
Without scallop & cheese 7 course - 255 165 - seven international beverages à 1 dl

Chef de cuisine - **Laurent Eperon** **Aurélien Blanc** - Directeur du restaurant

CHF - 7.7% MWST. inkl. - Spring 2020

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