



HARMONIE

Duck liver **Traminer de Fichillien**, Cru de l'Hôpital, Christian Vessaz, Vully, 2015 (S)
Terrine - elderflower - elderberry **Bacharacher Wolfshöhle**, Spätlese, Ratzenberger, Mittelrhein, 2011 (I)

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Codfish from Norway **Merlot Bianco Rovere Magnum**, Guido Brivio, Ticino, 2018 (S)
Steamed - razor clam - Oscietre caviar **Les Vaudevey**, Chablis Premier Cru, Julien Brocard, Bourgogne, 2018 (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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Carabineros **1844 Pinot Noir**, Roland & Karin Lenz, Thurgau, 2018 (S)
Maillard - tartar - Jaffna spices **Sauvignon Blanc**, Après-Midi, Peter Michael, Sonoma County, 2014 (I)

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Reset
Yuzu from Japan - bergamote

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Swiss Veal **Merlot Rovere**, Monti, Ticino, 2016 (S)
Braised cheeks - Metternich - black truffle **Brunello di Montalcino**, La Gerla, Toscana, 2014 (I)
Sweetbread - Gribiche sauce - absinth

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Selection of cheese **Sommelier's Choice**
Grilled bread

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Blood orange
Basil - olive oil Picual

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White chocolate - rosehip **Zürcher Abendrot** (S)
Mille-feuille **Secret de Château Biac**, Cadillac, Bordeaux, 2010 (I)

9 course – 275

120 - seven Swiss beverages à 1 dl
160 - seven international beverages à 1 dl

Without scallop & cheese 7 course - 255

80 - five Swiss beverages à 1 dl
120 - five international beverages à 1 dl

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

CHF - 7.7% MWST. inkl. - 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