

TASTE MENU

menu created with passion by Peter Kiss, Chef

Appetizer (120g)	€
Cuttlefish sashimi, pickled pink ginger, crispy onion rings	20
St. Jacob's scallops, avocado paste, mini-chorizo, Keta salmon caviar	18
Shrimp wonton ravioli, truffle emulsion, oven-dried tomatoes	15
Aspic of crayfish tails, Enoki mushrooms, grilled artichokes	14
Beef carpaccio, wild garlic pesto, sake jelly	19
Pan-seared foie gras, Granny Smith apple compote, ginger bread	22
Tempura battered frog legs, baby lettuce, sweet and sour dip	15
Rice tagliatelle, sesame paste, cucumber and apple wasabi	13
Soup (180g)	€
Thai lobster soup, oyster mushrooms, coriander	12
Cream of pumpkin soup, ricotta dumplings, basil oil	12
Main course (180g)	€
Red gurnard, mint and lemon risotto, edamame	25
Grilled tuna, black spaghetti, braised baby spinach	27
Kahawai with balsamic teriyaki glaze, bulgur, butter zucchini	33
Poached cod, beluga lentils, potato ducats	24
Collin Brown Escoveitch fish & festival	38
Fillet of beef, foie gras spätzle, baby carrot, Morel mushrooms	30
Veal medallions, stewed sauerkraut, potato gnocchi	28
Mushroom and herb-crust rack of lamb, grilled polenta, green asparagus	25
Marinated Mangalitzza pork loin, pepper emulsion, porcini mushroom confit, potato cake	23
Duck breast, bread stuffing, green beans with pancetta, truffle oil	25
Escalope of guinea fowl, sweet potato and parmesan purée, patty pan squash	24
Pirogi trio: wasabi and potato, cabbage and pine nuts, bryndza (sheep cheese) with onion and ginger	20

DÉGUSTATION de la MAISON

First course

Tempura battered frog legs, baby lettuce, sweet and sour dip

Second course

Cream of pumpkin soup, ricotta dumplings, basil oil

Third course

Red gurnard, mint and lemon risotto, edamame

Fourth course

Marinated Mangalitza pork loin, pepper emulsion, porcini mushroom confit, potato cake

Fifth course

Veal medallions, stewed sauerkraut, potato gnocchi

Sixth course

Assortment of cheeses, honey-comb, quince

Seventh course

Cream and curd cheese sponge cake, mango cream, cocoa tuiles

7 course DÉGUSTATION de la MAISON	75 €
6 course DÉGUSTATION / without veal medallions	68 €

DÉGUSTATION de VIN	49 € / 79 €
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Each of the seven courses will be complemented by a specially selected domestic or foreign wine.

DÉGUSTATION de DÉJEUNER (only available mon-fri, 12 – 16,00)

Beef carpaccio, wild garlic pesto, sake jelly

Grilled tuna, black spaghetti, braised baby spinach

Cheesecake, almond biscuits, roasted figs

3 courses at 30 €

DÉGUSTATION de DÉJEUNER (only available mon-fri, 12 – 16,00)

Shrimp wonton ravioli, truffle emulsion, oven-dried tomatoes

Cream of pumpkin soup, ricotta dumplings, basil oil

Mushroom and herb-crust rack of lamb, grilled polenta, green asparagus

Pumpkin pie, mascarpone mousse, passion fruit

4 courses at 40 €