## MENU

Horseradish, Beetroot, Blackberry, Arugula, Sunflower Seeds

Cauliflower, Cheese, Brown Butter, Grapes, Walnuts

3 Leek, Potato

Pikeperch, Pointed Cabbage, Cherry

Hampshire Pork, Kale, Apple

Pear, Yogurt, Honey, Hazelnuts

Small Menu 89 | Menu 119

Cheese from selected local dairy farms (+ 17 CHF)



## MENU VEGI

Horseradish, Beetroot, Blackberry, Arugula, Sunflower Seeds

Cauliflower, Cheese, Brown Butter, Grapes, Walnuts

Leek, Potato

Portobello Mushroom, Pointed Cabbage, Cherry

Carrot, Kale, Apple

Pear, Yogurt, Honey, Hazelnuts

Small Menu 89 | Menu 119

Cheese from selected local dairy farms (+ 17 CHF)



All prices are in Swiss francs and include 8.1% VAT. In case of allergies and intolerances, please contact the team.

## À LA CARTE

Summer Salad with house dressing	14
Horseradish, Beetroot, Blackberry Horseradish mousse with beetroot salad, pickled blackberries, arugula oil, fresh arugula and sunflower seeds	17
Cauliflower, Cheese, Brown Butter, Grapes, Walnuts Cauliflower baked in brown butter with light cheese cream, grapes and walnuts	23
Portobello Mushroom, Pointed Cabbage, Cherry Grilled portobello mushroom with braised pointed cabbage, pickled cherries and vegetable reduction	39
Carrot, Kale, Apple Baked & smoked carrots with kale purée & apple	41
Pikeperch, Pointed Cabbage, Cherry Grilled pikeperch with steamed pointed cabbage, pickled cherries and vegetable reduction	43
Hampshire Pork, Kale, Apple Hampshire pork & smoked carrots with kale purée & apple	49
Pear, Yogurt, Honey, Hazelnuts Yogurt panna cotta with poached pears, honey gel, and hazelnuts	15
Cheese platter With homemade fruit bread & onion chutney	17

