

NOIX GRAS

STINGING NETTLE

CHERRY SALMON

CHOCOLATE

RAW MILK CHEESE LIME & RASPBERRY

WOOLLY PIG

VALAIS PERCH MUSTICA CHICKEN

noix gras terrine with rhubarb and brioche

noix gras roasted with rhubarb and chocolate-pepper-sauce crispy bites of perch with herb sauce

salad of marinated perch, radishes, pickles and flowers with herb brew and croûton

chicken liver in the medlar jelly

mustica chicken-nut-terrine with medlar and ticino polenta-cream

cold tomato soup with stinging nettle pesto

stinging nettle gnocchi with sbrinz sabayon and confected tomatoes

salmon tartar in a crispy tube

cherry salmon half cooked with elderflower-sauce, cherries and broccoli sprouts

woolly pig hamburger

woolly pig spareribs with sour chanterelles, spring onion, carrots and steamed raviolo

nut-sponge with cheesepowder

swiss raw milk cheese from the trolley with pear-and nut bread

lime-raspberry-macaron

lime cake with raspberry sorbet capped with meringue

small cake with crème de gruyère

swiss chocolate from the trolley