Menu

Amuse bouche

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Kingfish ceviche and poached oyster

grape fond – fig – champagne cream

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Amuse bouche

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Bisque royale

black tiger – raw ham – vegetable pearls

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Deer fillet “Belvoir style”

apricot – perigord truffle – hazelnut toast

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Pre dessert

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Variation of chestnut and pear

pear ganache – chestnut mousse – chestnut ice cream

menu

125

wine pairing

48

Our CHF prices include 8.1% value added tax