

Starter

Belvoir salad

lamb's lettuce – caramelized goat cheese
strawberry-balsamic-dressing

17

Soya mousse

fava bean – chervil

19

Trilogy of duck

fake tomato – olive coulis

24

Lobster tail

strawberry – melon – sour-cream ice cream

29



Intermediate course

Green asparagus risotto

kefir – mountain cheese – tarragon

19

Variation of asparagus

tartlet – praline – sphere – panna cotta

19

Grilled fillet of eel

teriyaki – avocado-shiitake-taco – kombucha

24

Praline of pigeon and kosho

bell pepper – pineapple - tomato

24



Main course

Variation of carrot and chick-pea

blood orange – zucchini – blue potatoes

34

Ray

red lentils – red chard – tomatoes

57

Orkney salmon fillet

puntarelle – granny smith – tokaji

54



Main course

Iberico pork cheek

ravioli alla carbonara – potato-asparagus-foam
asparagus-parsley-cream

55

Trilogy of lamb

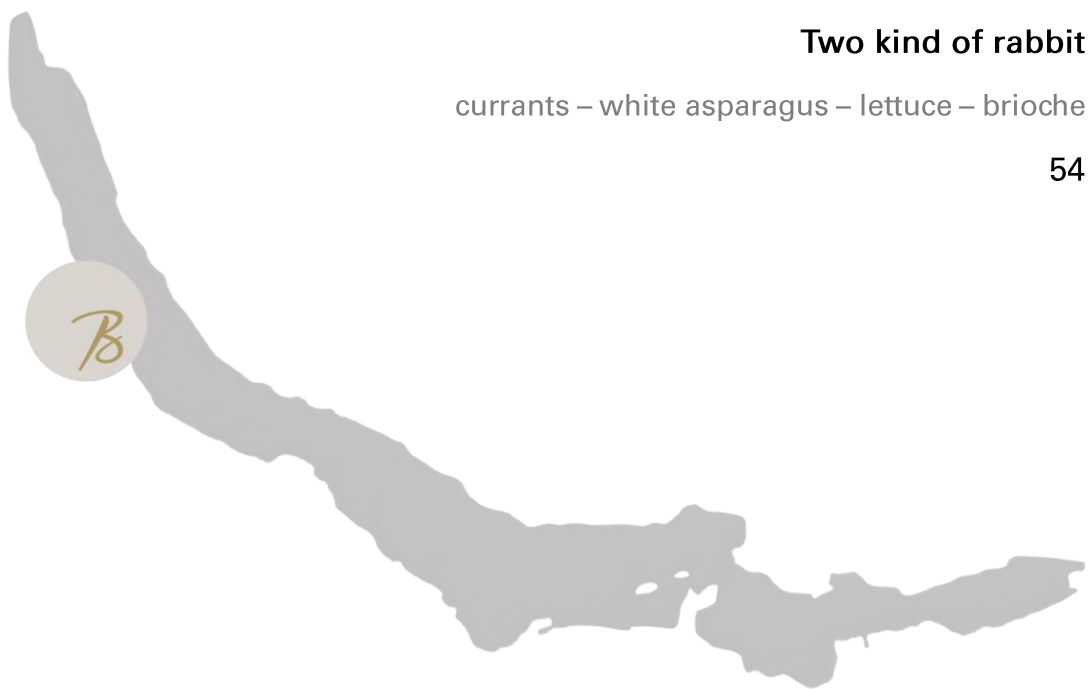
profiteroles – wild garlic

58

Two kind of rabbit

currants – white asparagus – lettuce – brioche

54



From our grill

Fillet of kingfish	53
Black tiger shrimps skewer	53
Octopus	51
Secreto of iberico pork (250gr)	58
Beer grain pork chop (300gr)	49
Black angus beef fillet (200gr)	62
Dry aged Swiss prime ribeye (200gr)	59

Side dishes and Sauces

Served with 2 side dishes and one sauce of your choice:

Tagliatelle	BBQ-sauce
French fries	Chimichurri
Asparagus risotto	Basil-chili-yoghurt sauce
Pak choi	Tarragon mayonnaise
Spinach	Pepper butter
Roasted mushrooms	Chili sauce



The Kitchen

With pleasure, I will explain to you more about the origin and details of our products. We prepare first class, naturally produced food products, if possible from Switzerland. We cherish an open and honest relationship with our suppliers and are always looking for new special products. Whenever possible, we put emphasis on local suppliers, who produce their own products whom we know on a personal level.

Poultry and Eggs

In our kitchen we work with mostly Swiss poultry. In addition, we use free range chicken eggs from the Stockengut farm run by the Vetsch family from Kilchberg.

Vegan

All the marked dishes  are made from plant-based products.

Allergy Table

If you need more information about allergies or intolerances, please ask our staff.



Meat and Fish

Bread Declaration

kingfish, octopus
ray
pigeon, lamb, duck
black tiger
Iberico
eel
beef fillet
lobster
pork, veal, beef
salmon
rabbit
sourdough bread

Australia
Portugal
France
Vietnam
Spain
Italy
Ireland
USA
Switzerland
Scotland
Hungary
Switzerland



Voucher

Our gift certificates are also available to take away –
for a spa break, dinner, or brunch.

Now available at reception or via QR code.



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