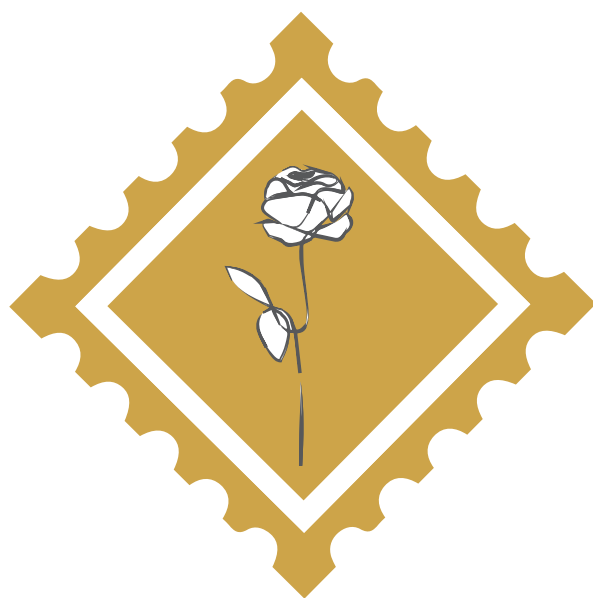




PÖSTLI

Pöstli Tasting Menu

4 Courses	115
With Beverage Pairing	+55
5 Courses	135
With Beverage Pairing	+65
<i>"The menu is served per table"</i>	

Starters

Pan-Fried Baby Gem Lettuce 22
Bacon Beurre Blanc • Soft Boiled Egg •
Chili • Garlic • Sbrinz

Open King Ravioli 25
Slow-Cooked Egg • Truffle Cream •
Winter Spinach • Belper Knolle

Beef Tartare 29
Truffle Cream • Sbrinz • Mushroom
Powder • Soft Boiled Egg • Brioche

House-Cured Salmon 28
Basil-Lime-Crème • Coriander Oil
Granny Smith Apple • Jalapeño

Main Courses

Veal Entrecôte	65
Noilly Prat Jus • Celeriac Crispy & Creamy • Layered Potato Gratin	
Beef Entrecôte	58
Herb Butter Sauce • Homemade Pont-Neuf Fries	
Buttermilk Fried Chicken	44
Lemon • Chili • Miso-Nori-Mayo • Mashed Potato	
Pan-Fried Skrei	52
Lime-Coriander-Beurre-Blanc • Cauliflower • Curry • Chili Oil	
Vegetarian Signature Dish	42
Crispy Cauliflower • Basil • Chickpea Purée • Lime	

Meat origin: Switzerland | Ireland
Fish origin: Norway | Scotland
Bread & baked goods: Switzerland
All prices in CHF incl. VAT
Our staff will be happy to inform you
about allergens and intolerances

Desserts

Almond Ricotta Chantilly 15
Blood Orange • Honey • Rosemary •
Almond Oil

Tonka Bean Crème 15
Spiced Pear • Fior di Latte •
White Chocolate • Salted Caramel

Cheese from Keller Altendorf 17
Selection of 3 Cheeses • Homemade
Pear Bread • Fig Mustard

Viennese Iced Coffee 18
Stirred • Whipped Cream • Meringue

One Scoop of Ice Cream 6
Blood Orange • Fior di Latte •
Black Sesame • Vanilla • Mocha
