

BETTE DAVIS

Fasten Your Seatbelts!

APÉRO

Gillardeau oyster with Granny Smith gin and dill-cinnamon vinaigrette
Water buffalo tartare in a mandarin-gingerbread broth
Chestnut shot

STARTER

Char carpaccio with dill oil, fig mustard, pickled beetroot, and char roe

Vegetarian Option

Pumpkin carpaccio with blackcurrant-juniper vinaigrette,
pumpkin seeds, and rowan berries

INTERMEDIATE COURSE

Lobster ravioli

Vegetarian Option

Mushroom ravioli

MAIN COURSE

Cassoulet with glazed duck breast

Vegetarian Option

Vegetable cassoulet with glazed sand carrot

DESSERT

Rosehip charlotte with
cream cheese and blackcurrant

Wine pairing separately

CHF 39.00

