



12 March to 1 November 2019

## Newcomer menu for fine dining pioneers

Are you looking for new taste sensation,  
innovative foods or creative combinations?

We got just the right idea for you!

3 courses – EUR 39.- per person

### **März / April**

#### **Coconut soup**

With red curry and galangal

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#### **Faeroe salmon**

With green sauce "Frankfurt style",  
violet mustard, beetroot  
and herb salad

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#### **Dessert "Chesa Rössli"**

### **Mai / Juni**

#### **Green gazpacho**

With buffalo mozzarella  
and strawberries

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#### **Fried breast of corn-fed poulard**

With morels, spring onions and  
mashed potatoes à la Robuchon

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#### **Dessert "Chesa Rössli"**

### **Juli / September**

#### **Majorcan salad "Trampo"**

With tomatoes, green bell pepper  
goat cream cheese and roasted bread

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#### **Grilled hake**

With parmesan cream, sobrasada,  
almond and confider eggplant

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#### **Dessert "Chesa Rössli"**

### **Oktober**

#### **Soup of yellow lentils**

With shrimps and Oriental spices

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#### **„Boeff Stroganoff“ of Black Angus beef**

With beetroots, gherkin and  
mushrooms in sour cream

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#### **Dessert "Chesa Rössli"**