



Our Chef recommends...

Confit Cubes of Eggplant | Basil Pesto | Light Parmesan Cream | Vegetable Chips

Parma Ham with toasted homemade Focaccia | Seasonal Gazpacho |
Tomato-Basil Croquette

Multi-colored Tomato Carpaccio | Creamy Burratina Cheese | Garlic Toast |
Rocket Salad Pesto | Grana Padano Cheese

Reinterpreted Niçoise Salad | Focaccia Chips | Kalamata Olives

Squid stuffed with Pork Sausage and Herbs | Spicy Tomato Sauce
Fresh Tomatoes | Polenta | Polenta Chips

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Gnocchi Malfatti with fresh Spinach | Zucchini Soup with Mint | Baby Zucchini

Sea Bass | Braised Celery | Fresh Spinach | Celeriac Mousse

Grilled Red Tuna | Warm, confit yellow bell peppers
Coulis of spicy red bell peppers | Emulsion from Beans | Black Risotto

Homemade Pork Pancetta | Puree of yellow Carrots with Star Anise | Red Onions

Grilled Beef Entrecote | Béarnaise Sauce | Red Onions | Pont-neuf Sweet Potatoes

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Fresh Fruit Carpaccio | Seasonal Sorbet

Exotic Rum Baba

Broken down Red Fruit Tartlet with Pistachio

Shortbread with Yuzu and Chocolate

Mövenpick Ice-Cream

Allow our Chef to surprise you with his 4-course tasting menu | **CHF 75.00**
Menu with wine pairing (4 glasses) | CHF 105.00

Menu choices

3-courses	CHF 65.00
Appetizer + Main	CHF 55.00
Main + Dessert	CHF 42.00
Vegetarian Menu	CHF 49.00