

de MATOS

Restaurant

Menu

CHF 148 per person

Bread & butter | Gilda | deviled eggs | cecina |
montadito with king crab | sardine & kimchi

Kohlrabi | ricotta | watercress | myoga

Scallop | fermented tomato | chasselas grapes |
wasabino

Salmon trout | almond | swiss chard | sakura beurre
blanc | trout roe

Quail | banana | wild broccoli | sourdough

- extra course: Wagyu 60g | black garlic kosho | whey koji beurre
blanc | buckwheat CHF 45

Carrot thai tea ice cream | camomile crema catalana
espuma | candied carrot | castelfranco



Small menu

CHF 148 per person

Bread & butter | Gilda | montadito with king crab

Kohlrabi | ricotta | watercress | myoga

Salmon trout | almond | swiss chard | sakura beurre
blanc | trout roe

Quail | banana | wild broccoli | sourdough

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espuma | candied carrot | castelfranco

Extra

Wine pairing (5 glasses 6 glasses)	CHF 70 82
Non-alcoholic pairing	CHF 66
Cecina 50g	CHF 28
Bread	CHF 8
Cheese course	CHF 19

All prices are in CHF including VAT
we are happy to provide information about allergens
Bread CH | king crab IDN | scallop JPN | sardine & cecina ESP |
Salmon trout DNK | quail FR | wagyu JPN