



Restaurant

Menu

CHF 148 per person

Brioche & butter | Gilda | pimientos del padrón |
tortilla | cecina | sardine & nettle

Cauliflower | grapefruit | almond | myoga

Fennel | honey vinaigrette | hazelnut | bee pollen

Sea bass | raspberry | dashi vinaigrette

- Add on: Kristal caviar Kaviari 6g CHF 19

Cod | fermented oats | kaffir lime beurre blanc |
salted mandarin | lardo

Venison filet | foie gras | raisin chutney | wasabi |
chestnut | chicken broth with lovage oil

Jerusalem artichoke | nashi pear | belgian cream | nuts

Small menu

CHF 124 per person

Brioche & butter | Gilda | pimientos del padrón

Cauliflower | grapefruit | almond | myoga

Cod | fermented oats | kaffir lime beurre blanc |
salted mandarin | lardo

Venison filet | foie gras | raisin chutney | wasabi |
chestnut | chicken broth with lovage oil

Jerusalem artichoke | nashi pear | belgian cream | nuts

Extra

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

All prices are in CHF including VAT

we are happy to provide information about allergens

Chicken CH | kingfish NL | sardines & cecina ES | foie gras & sea bass FR |
cod ILS | venison ES