

de MATOS

Restaurant

Menu

CHF 138 per person

Bread & butter | Gilda | deviled eggs | sardine & celery |
tartelette with stracciatella & cucumber | chorizo

White asparagus | passion fruit | coffee vanilla oil

- extra course: Kingfish | fermented strawberries |
elderflower CHF 32

- extra course: Artichoke Barigoule |
grapefruit | peanut | lardo CHF 28

Carabinero | almond | mango | lardo |
whey koji beurre blanc

Guinea fowl | hazelnut | lovage | peas

- extra course: Wagyu 60g | black garlic kosho |
japanese vinaigrette | buchweat CHF 56

Koji amazake ice cream | white chocolate | rhubarb



Extra

Wine pairing (5 glasses)	CHF 74
- Blanc de noirs, C. H. Piconnet	
- Bourgogne Aligoté, Domaine Bonnardot	
- Drei Dörfer Chardonnay, Franz Keller	
- Pino, Bodegas y Viñedos Ponce	
- Moscatel do Douro, Secret Spot	
Non-alcoholic pairing	CHF 66
- Calamansi Tonic	
- Tomato ginger	
- Wildmango Sprizz	
- Celery verjus	
- Apple with camomile	
Chorizo 50g	CHF 28
Extra bread	CHF 8
Cheese course	CHF 19

All prices are in CHF including VAT
we are happy to provide information about allergens
Bread CH | kingfish DNK | sardine & chorizo ESP |
carabinero ITA | guinea fowl FR | wagyu JPN