



EARLY BIRD MENU

31. 12. 2019



Ravioli

filled with spinach and quail egg in cress foam

Riesling "No Sex just Riesling", Pfalz, 2017

Variation of Lobster and Langustine

with filled artichokes and sauce bernaise
milan styled Arroz negro

La Marimorena, Rias Baixas DO, 2017

or

Veal Tenderloin from Appenzell

with barolo sauce, blue potato puree from the st.galler potato
bacon beans with airdried bacon from the bundner alps

Châteauneuf-du-Pape, Domaine du Vieux Lazaret, Rhône, 2012

or

Truffel Tagliolini

with black truffel

Silentium Primitivo di Manduria DOC, Apulien, 2017

Chocolate Souffle

With caramel grid and fig ice cream

4cl Baileys with ice

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Champagne Toast Laurent Perrier

Menu CHF 78

Wine pairing with Champagne +CHF 35

