

Christmas menu 2024

Composition with meat

Smoked venison ham with crispy poached Lucerne egg,
Piedmont hazelnut crunch and raspberry gel

Coconut curry cappuccino
with grilled blue shrimp from Rheinfelden

Truffle ravioli from the Bottega della «Pasta Safra»
with leek straw «a la carbonara»

Braised cheek of veal from Central Switzerland with Burgundy jus,
Layered potato cake and baby beetroot vegetables

Plum clafoutis
with cinnamon ice cream and gingery cookie crumble

5- course gourmet menu CHF 135.00
4-course gourmet menu CHF 115.00
3- course gourmet menu CHF 95.00

Christmas menu 2024

Meatless composition

Carrot carpaccio with crispy poached Lucerne egg
Piedmont hazelnut crunch and raspberry gel

Coconut curry cappuccino
with homemade spring roll

Truffle ravioli the Bottega della Pasta «Safra»
with leek straw «a la crème»

Spinach flan with gratinated hollandaise sauce
Layered potato cake and baby beetroot vegetables

Plum clafoutis
with cinnamon ice cream and gingery cookie crumble

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