

Starters

***Heart of lettuce salad with herbettes and roasted cereals,
«Esthi» dressing
Sfr. 20.-***

***Squash and roasted onions velvet,
Chestnuts fondant and country bacon
Sfr. 24.-***

***Crab tartar and Juniper wood smoked Scottish salmon,
Green apple and fresh ginger
Sfr. 28.-***

***Foie gras and dear terrin, Icoque quinces condiments
Sfr. 29.-***

***Citruses and red carrots pickled kingfish,
Potatoes with oil and “Green Meat” radish
Sfr. 28.-***

Main courses

***Country beef filet with Chimichurri,
fried potatoes with spices salt
Sfr. 55.-***

***Balsamic-laquored chopped veal with aromatics,
Leek fondue and potatoes
Sfr. 44.-***

***Humagne-stew beefchuck casserole
Sfr. 45.-***

***Imperial quail stuffed with foie gras,
Sautéed winter vegetables
Sfr. 47.-***

***Curry roasted Cod, thai basil spätzli,
pakchoi
Sfr. 44.-***

Side dishes

***« Cassolette » of winter vegetables with butter or olive oil,
Fleur de sel and chives
Sfr. 15.-***

***« Rissolées » fried potatoes
Sfr. 15.-***

Children (– 12 years old)

Poached farm chicken breast, roasted, tasty potatoes
Sfr. 20.-

Fillet of fish (catch of the day), braised with lemon juice
Sfr. 20.-

Cheeses

Matured mountain pasture tommes, “Vieux Garçons” jam
Sfr. 15.-

Desserts

“Pinacolada” frozen cocktail
Sfr. 18.-

“Mule” frozen Williamine Pear
Sfr. 18.-

“Home-made” sorbets and ice-creams
Sfr. 5.- the cup

“Textures” chocolate, tangerine and cardamom
Sfr. 15.-

***Tatin-cinnamon apple, caramel passion,
Vanilla ice cream and Gruyère cream***
Sfr. 15.-