

MENU

STARTERS

PURPLE HAZE SUPPE ^{VEGAN}

szechuan, walnut, pea 16

SWISS GOATCHEESE+ BUTTERNUT PUMPKIN ^{VEGGIE}

peanut, miso, ginger, nasturtium 18

WINTER SALAD ^{VEGAN}

mixed regional salads, pumpkinseeds, amaranth, redwine-balsamic-dressing 16

SWISS OONA CAVIAR

blue potato, clotted cream, nasturtium, bio-eggolk, hazelnut 24

SPELT SOURDOUGH BREAD ^{VEGGIE}

vanilla-oliveoil-butter, chives 7

MAIN COURSE

SWISS BEEF TARTARE

handcut, fresh herbs, mustard-cream, pickled eggolk, capers, maggia pepper, vanilla-oliveoil-butter, toasted bread 38

JUMI'S OMO SO BEEFBURGER

brioche-bun, king oyster mushroom, aarewasser cheese, pickled onions, cardamom-cabbage, truffle-sourcream, hasselback-potato 38

LAGO MAGGIORE PIKEPERCH

butternut-pumpkin, parsley, verjus, venere-risotto 46

JERUSALEM ARTICHOKE+TRUFFLE ^{VEGGIE}

fregola sarda pasta, quince, planed cheese of the aletsch glacier, nasturtium 36

THE WILD BOWL ^{VEGAN}

beluga-lentils, cabbage, king oyster mushroom, bio-tofu, ginger, sesame-dukka, apple-miso-dressing 34

SWEETS

BASQUE CHEESECAKE

quince, rosemary 16

CHESTNUT+SWISS MERINGUES

mascarpone cream, cacao nibs, cardamom 14

NEGRONI 2.0

sorbetto infusion 16