STARTERS

PURPLE HAZE SUPPE  
Szechuan, walnut, pea 16

SWISS GOATCHEESE×BUTTERNUT PUMPKIN  
Peanut, miso, ginger, nasturtium 18

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

SWISS OONA CAVIAR  
Blue potato, clotted cream, nasturtium, bio-eggyolk, hazelnut 24

SPELT SOURDOUGH BREAD  
Vanilla-oliveoil-butter, chives 7

MAIN COURSE

SWISS BEEF TARTARE  
Handcut, fresh herbs, mustard-cream, pickled eggyolk, capers, maggia pepper, vanilla-oliveoil-butter, toasted bread 38

JUMI’S OMOSO 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  
Fregola sarda pasta, quince, planed cheese of the aletsch glacier, nasturtium 36

THE WILD BOWL  
Beluga-lentils, cabbage, king oyster mushroom, bio-tofu, ginger, sesame-dukkah, apple-miso-dressing 34

SWEETS

BASQUE CHEESECAKE  
Quince, rosemary 16

CHESTNUT×SWISS MERINGUES  
mascarpone cream, cacao nibs, cardamom 14

NEGRONI 2.o  
sorbetto infusion 16