



# MENU

## STARTERS

**SMOKED BEETROOT SOUP** <sup>VEGAN</sup>  
chives, walnut, horseradish 16

**SWISS GOAT CHEESE+ BUTTERNUT PUMPKIN** <sup>VEGGIE</sup>  
peanut, miso, ginger, nasturtium 18

**WINTER SALAD** <sup>VEGAN</sup>  
mixed regional salads, pumpkinseeds, apple, amaranth, redwine-balsamic-dressing 16

**SPELT SOURDOUGH BREAD** <sup>VEGGIE</sup>  
vanilla-oliveoil-butter, chives 7

## MAIN COURSE

**SWISS BEEF TARTARE**  
handcut, fresh herbs, mustard-cream, pickled egg yolk,  
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** <sup>VEGGIE</sup>  
fregola sarda pasta, quince, planed cheese of the aletsch glacier, nasturtium 36

**THE WILD BOWL** <sup>VEGAN</sup>  
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