



MENU

STARTERS

SPRING-SALAD ^{VEGAN} ★

frisée, endive, castelfranco, radish, cherry-tomato,
sunflower seeds + amaranth brittle, white balsamic mustard dressing 14

RIESLING-SYLVANER SOUP ^{VEGAN}

Herb garden, peas, potato crisp 16

CHÈVRE BRÛLÉE ^{VEGGIE}

fresh goat cheese, asparagus from the seeland region, maple sirup, yuzu, nut-dukkah 18

OONA CAVIAR TRADITIONELL ^{NO.103}

burrata cheese, homemade potato-blini, hazelnut, chives 24

BREAD+BUTTER ^{VEGGIE} ★

warm spelt sourdough bread, browned butter, alpine salt 7

MAIN COURSE

CHICKEN BREAST FROM ALPSTEIN

wild garlic crisp, grilled asparagus, morels, cornbread 42

JUMI'S OMO SO BEEF BURGER

homemade brioche bun, organic fried egg, aarewasser cheese, spinach,
pickled cucumber, shallot confit, pistou+roasted baby lettuce 38

SWISS BEEF TARTARE ★

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

ASPARAGUS DUO ^{VEGAN} ★

miso aioli, tahini, sesame seeds, nut crumble, pea cream 36

WILD GARLIC RAVIOLI ^{VEGAN} ★

flower sprouts, pfälzer carrot cream, pepper-cherrys, orange 34

SWEETS

BASQUE CHEESECAKE ★

rhubarb, vanilla, pink pepper 16

MATCHA PAVLOVA ★

strawberry, lemoncurd, mint 16

SALTED CARAMEL ICE COFFEE ★

double espresso, cream, barista coffee ice cream, cotton candy 14

★available for lunch