

## TO START + SHARE

### SPRING SALAD 16

butter lettuce | radish | daikon | lemon balm | parsley  
amaranth | balsamic-mustard dressing

### WILD GARLIC SOUP 16

handpicked | chasselas wine | preserved lemon

### SOFT GOAT CHEESE 18

radicchio | beetroot | capers | balsamic | tahini

### PEA DIP 14

mint | buckwheat – a perfect match with:

### BREAD + BUTTER 9

sourdough bread from LeBread | beurre noisette | garden cress

## MAIN ACTS

### ALPSTEIN CHICKEN SUPRÊME <sup>38</sup>

glazed | parsley root | shallots | furikake

### JUMI BEEF TARTARE <sup>38</sup>

hand-cut | chili cream | mustard seed | brioche | silver butter

### BREMGARTEN BROOK TROUT <sup>44</sup>

pearl couscous | rhubarb | hollandaise | watercress

### BUTTER MUSHROOM RAVIOLI 34

pearl mushrooms | chive velouté | shallot | schlossberger cheese

### PARSNIP<sup>3</sup> 32

a homage to parsnip | pear | moutard rouge | cider

## SWEET DELIGHTS

### CHEESECAKE BRÛLÉE 16

rhubarb | sorrel | oat

### SALTED CARAMEL 14

boskoop apple | black sesame

### AFFOGATO x ESPRESSO MARTINI 16

CO'PS liqueur% | white coffee ice cream

### BLOOD ORANGE SORBETTO 16

cacao | negroni infusion alc%

 vegetarian  vegan

# À LA CARTE