

DINNER

— to start and share

Spring Salad ¹⁶

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

Wild Garlic Soup ¹⁶

hand-picked | chasselas wine | preserved lemon

Goat's Cheese ¹⁸

radicchio | beetroot | capers | balsamic | tahini

Garden Pea Dip ¹⁴

mint | buckwheat – a perfect match with:

Bread + Butter ⁹

sourdough from lebread bakery | brown butter | garden cress

— Main Acts

Alpstein Chicken Supreme ³⁸

quark spätzli | asparagus | shallots | furikake

Jumis Beef Tartare ³⁸

hand-chopped | chilli crème | mustard seed | brioche | butter

Bremgarten Brook Trout ⁴⁴

pearl couscous | rhubarb | hollandaise | watercress

Seeland Asparagus ³⁶

basil | pine nuts | brown butter hollandaise | venere rice
+bernese cured ham | from uncle urs's butcher ⁸

Lemon Thyme Ravioli ³²

peas | button mushrooms | radish | spring onion

— Sweet Treats

Cheesecake Brûlée ¹⁶

rhubarb | sorrel | oatcrumble

Salted Caramel ¹⁴

boskoop apple | black sesame

Affogato Espresso Martini ¹⁶

co'ps liqueur | white coffee ice cream

Blood Orange Sorbet ¹⁶

negroni | cocoa

 vegetarian  vegan