


# MENU



## STARTERS

### WINTER SALAD

Mixed saisonal salads, beetroot, seed cracker, merlot-dressing 15

### FLAMBED GOAT CHEESE

Jerusalem artichoke, wild cranberries, purslane 18

### SALSIFY SOUP

Coffee soaked pear, shallot, nutmeg 16

### BREAD+ BUTTER

Spelt-sourdoughbread, shallot-miso butter 7

## MAIN COURSES

### PIKEPERCH

Swiss Mountain potato, wild broccoli, sesame, mirin-sake-sauce 46

### CARNE CRUDA BEEF TATAR

Hand-sliced, mustard-cream, marinated organic egg-yolk, capers, maggia-pepper, roasted speltbread + shallot-miso butter 38

### 48H BEEF SHORT RIB

Smoked celery, butternut pumpkin, shallots, elderberry, spruce gravy 44

### PUMPKIN&BURRATA

Butternut&Hokkaido-Pumpkin, rosemary-polenta, chanterelles, pumpkinseeds, honey, ginger 36

### BEETROOT RAVIOLI

Chioggia beetroot, maple, chicory, walnut, mini pear 34

## SWEETS

### JUMI<sup>S</sup> CHEESE SELECTION

Fruit-nut-bread, homemade mustard 16

### BASQUE CHEESECAKE

Quince, verve, amaranth 16

### NOUGAT&SESAME

Earl Grey, mini pears, chocolate 16

### BLOOD ORANGE

Negroni, cacao, dates 16

