


MENU



OUVERTURE

SPRING SALAD

Mixed seasonal salads, radish, seed cracker, apple/rhubarb dressing 15

TURNIP CABBAGE²

Smoked ricotta, fennel, black olives, yuzu, sorrel 18

ASPARAGUS SOUP

Wild herbs, celery, potato-crunch 16

CURED LOSTALLO SALMON

Peas, cucumber, buttermilk, pickled lemon, herbal-oil 22

BREAD+ BUTTER

Spelt sourdough bread, tomato chilli butter 7

VEAL-MOREL INVOLTINI

Venere risotto, asparagus, saffron, gremolata, hazelnut 46

CARNE CRUDA BEEF TATAR

Hand sliced, mustard-cream, cured organic egg yolk, shallot confit, capers, maggia pepper, roasted spelt bread + tomato chilli butter 38

MAIN ACT

JUMIS BEEF BURGER

Brioche bun, bacon from Toggenburg, Aarewasser-cheese, kimchi, onions, seasonal salad, fried egg, black garlic mayo, cidre cabbage 38

PORTOBELLO MUSHROOM BURGER

Brioche bun, grated cheese, seasonal salad, rosemary balsamic glaze, fried egg, pickled vegetables, gochujang mayo, cidre cabbage 36

EVITA-BOWL

Buffalo mozzarella, black quinoa, asparagus, fava, cucumber, cima di rapa, pumpkin seeds, sesam, basil tahini 34

LEMON-PEAS RAVIOLI

Tofu filling, coco beans, radish, pistachio buckwheat granola, lemon balm 36

APPLAUSE

BLOODORANGE SORBET

Negroni, dates, cacao 16

BASQUE CHEESECAKE

Strawberries, basil, balsamic, poppy 16

WHITE CHOCOLATE³

Rhubarb, buttermilk, cornflakes-crunch 16

VIERTE WAND