

FINE DINING WINTER 2025/26



**WELCOME TO
NOVA – the restaurant**

**We are happy
to have you as our guest.**

NOVA – the botanical

Appetizers

–

Amuse bouche

–

Cauliflower

Hazelnut – Macaron

–

Ravioli

Egg yolk inside out – Truffles – Manchego – Celeriac

–

King Oyster Mushroom

Dashi – Tartelette – Sabayon

–

Eggplant

Sweet potato – Yeast – Baba Ganoush – Onion – Miso

–

Apple

Caramel – Single Malt Whiskey – Brownie – Spiced bread

Menu

NOVA – the menu

Appetizers

–

Amuse bouche

–

Scallop ^(JP)

Cauliflower – Marrow ^(CH) – Hollandaise – Sage – Pomelo

–

Lobster ^(CAN)

Pepper – Soy

–

Cod ^(NO)

Royal Belgium Caviar ^(BE) – Mussels – Persils – Acedulade

–

Suckling Pig

Truffles – Port wine – Pesto – Butter

–

Pigeon ^(FR) – alternativly – Wagyu Beef ^(CH)

Sauce Royal – Huitlacoche – Carrot – Pumpkin – Caramell – Seeds

–

Lemon

Greek Yogurt – Passion fruit – Szechuan Pepper

–

Chocolate

Carrot – Mandarine – Coconut

Menu

Declaration of origin

All bread and baked goods are produced in Switzerland, with the exception of toast (FR) and gluten-free bread (AT).

Allergies

Our staff will be happy to inform you about allergens contained in the dishes.

We respect and understand allergies, intolerances and personal eating habits. Due to the elaborate preparation of our dishes and the fact that all food is processed in the same kitchen (contamination), we are unfortunately unable to take these into account and accept no responsibility for them.