

We serve our fine dining menus until Easter Sunday, after which we take a creative break until Saturday, July 1st, 2023

## NOVA the menu

### Amuse Bouche

Vegetable cocktail – Apple – Miso

Tartelette – Truffle – Mushrooms

Buckwheat – Lettuce – Parsley

Zucchini – Radish – Cucumber – Cream cheese – Ink – Salmon caviar

## Menu

**Scallop** (CA) – **Foie gras** (FR) – **Snow Crab** (CA)

Crustacean – Alga – Fennel

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### Portobello

Périgord truffle – King oyster mushroom – Mushroom

Shimeji – Black Garlic – Pine tips

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### Pike perch

 (CH)

Kohlrabi – Radish – Lime

Salmon roe – Curry – Green apple

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### Sole

 (DK) – **Lobster** (CA)

Miso – Butter – Sea vegetables – Dill – Yuzu

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### Wagyu

 (CH) – **Hotstone**

Potato – Carrot – Alga

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### Vacherin Mont-d`Or

Beari Kaviar – Potato – Pear

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### Greek yogurt – White chocolate

Jerusalem artichoke – Coriander – Buckwheat – Kiwi

3 – Course – Menu CHF 95.00

4 – Course – Menu CHF 115.00

5 – Course – Menu CHF 135.00

6 – Course – Menu CHF 155.00

7 – Course – Menu CHF 175.00

Our Fine Dining Menu is characterized by many cooking techniques. Unfortunately, we can therefore not consider diets, intolerances and allergies in this gourmet menu.



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### **Menu**

#### **Quinoa**

Beetroot – Radicchio – Sorrel – Shiso

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#### **Kohlrabi**

Green apple – Celery stalk – Cucumber – Herbs – Pistachio

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#### **Potato «La Ratte»**

Beurre Blanc – Portobello mushroom – Hazelnuts – Celery root

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#### **Carrot**

Parsnip – Kimchi – Date

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#### **Swiss cheese**

Apple – Panforte

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#### **Sweet Sake**

Fennel – Beetroot – Meringue – Pandan – Wild rice

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