

# NOVA the menu

## NOVA FINE DINING MENU

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

Our menu is divided into 4 courses. You can choose between 4, 5 or 6 courses. The menu prices are in CHF.

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<b>Billecart-Salmon Brut Réserve</b>	10cl	16.50
Pinot Meunier, Pinot Noir, Chardonnay	75cl	92.00

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<b>Billecart-Salmon Brut Rosé</b>	75cl	130.00
Chardonnay, Pinot Noir, Pinot Meunier		

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## Amuse Bouches

### Scallops (CA)

Royal Belgian Caviar ° Turnips ° Raw Bacon

### Portobello

Jerusalem artichoke ° Black garlic ° Chervil

### Iberico (ES)

Lard ° Orange ° Sweetcorn ° Shallots ° Tarragon

### Gambero Rosso

Bouillabaisse ° Angler-fish ° Clams

### Sole (NL)

Lobster (CA) ° Cauliflower ° Cappello ° Bottarga

### Or

### Lamb (CH)

Medallion ° Breast ° Sweetbreads ° Tongue  
Potato ° Leek ° Celeriac ° Manchego ° Mushroom

### Apple

Mascarpone ° Raisin ° Cinnamon ° Almond ° Vanilla

### Blood orange

Beetroot ° Sour cream ° Pistachios ° Sichuan pepper

4 - Course - Menu CHF 120.00

5 - Course - Menu CHF 145.00

6 - Course - Menu CHF 170.00

# NOVA the botanical menu

## Billecart-Salmon Brut Réserve

Pinot Meunier, Pinot Noir, Chardonnay

10cl 16.50

75cl 92.00

## Billecart-Salmon Brut Rosé

Chardonnay, Pinot Noir, Pinot Meunier

75cl 130.00

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## Amuse Bouches

### Beetroot

Quinoa ° Radicchio ° Red cabbage ° Pear

### Jerusalem artichoke

Crunchy ° Nasturtium ° Chervil ° Chives

### Parsnip

Perigord Truffle ° Egg Yolk ° Andeerer Granit

### Celeriac

Portobello ° Miso ° Potato ° Shimeji ° Salad

### Apple

Mascarpone ° Raisins ° Cinnamon ° Almond ° Vanilla

### Fior di Latte

Dulce de Leche ° salted caramel ° Milk

Greek yogurt ° Pineapple

3 - Course - Menu CHF 95.00

Every additional Course CHF 25.00