

FINE DINING WINTER 2024/25



**WELCOME TO
NOVA – the restaurant**

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

NOVA – the botanical

Amuse bouche

Egg from Schnaus

Caviar – Romain lettuce – Red onion – Quinoa – Bread – Bottermilk

Finger carrot

Cipolotti – Shallot – Galanga

Kohlrabi

Vanilla – Corn – Taragon – Baharat

Bimi

Potato – Algae – Miso – Persil

Corne de Gatte

Celeriac – Perigord truffel – Parmesan

Hazelnut – Salicorne

Pumpkin

Chocolate – Speculoos – Salted caramel – Yogurt

The full experience

165

4 course menu

125

additional course

20

plus Swiss cheese

16

NOVA – the menu

Amuse bouche

Lobster ^(US)

Cucumber – Quinoa – Pumpkin – Cocktail sauce – Bisque

Bimi

Algae – La Ratte potato – Persil – Miso

Scallop ^(JP) – **Gambero Rosso** ^(IT)

Cauliflower – Onion – Kampot Pepper

Turbot ^(NL) – **Smoked Eel** ^(NL)

Lardo ^(ES) – Grisons bacon ^(CH) – Leek – Nori
North sea shrimps – Lemon

Potato – Ravioli – Truffels

Parmesan cheese – Hazelnut – Salicorne

Wagyu ^(CH)

Celeriac – Corn – Shi Meji – Garlic

Mandarine – Blood Orange – Lemon

Lime – Grapefruit – Yuzu – Dwarf oranges

The full experience

4 course menu	205
additional course	135
	25
plus Swiss cheese	16

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.