

MENU

STARTERS

ZUCCHINI FLOWERS | 18
*stuffed with ricotta and lemon in tempura,
served with bell pepper coulis and basil oil*

ROASTED CAULIFLOWER | 16
with turmeric foam and coconut-lime cream

JERUSALEM ARTICHOKE | 16
with wild mushrooms and juniper oil

SALADS

LAMB'S LETTUCE | 18
*with grilled halloumi, grilled zucchini,
berry dressing and focaccia*

BARLEY SALAD | 16
with sun-dried tomatoes and alpine cheese

BABY SPINACH | 18
*served with roasted chickpeas, strawberries
and feta cheese*

SOUPS

VICHYSOISE | 14
creamy leek and potato soup

PUMPKIN | 14
made with fresh ginger and coconut milk

CLEAR BROTH | 14
smoked vegetables

ICE CREAM & SORBET

SORBET |
lavender-rhubarb

HAY-MILK ICE CREAM
with honey

YOGURT ICE CREAM
with mixed berries

per scoop | 6

FIRST COURSE

TUSCAN KALE PESTO | 22
*spaghetti, chanterelle mushrooms and fine
sage powder*

GNOCCHI | 24
*Potato gnocchi, gorgonzola cream, crispy
arugula, chips and confit from pear*

RAVIOLI | 20
homemade with orange filling

RISOTTO | 32
*"Riso Gallo Gran Riserva" with walnuts,
porcini mushrooms and summer truffle*

MAIN COURSE

BRAISED LEEK | 28
*with forest herbs, purple potato cream, morels
and summer truffle*

TIMBALE | 20
*carrots and celeriac on blueberry-rosemary
sauce*

VEGETABLE VARIATION | 24
*cooked and raw vegetables on chickpea
hummus*

ASPARAGUS | 22
*white and green asparagus with mimosa of egg
and Béarnaise sauce*

VEGGIE BURGER & FRIES | 28
*pulled smoked mushrooms, caramelized onions,
guacamole, cheddar and lettuce*

DESSERT

STRUDEL | 13
pear strudel with pumpkin ice cream

PANNA COTTA | 14
avocado-Panna Cotta 2.0

TARTE | 16
chocolate tartlet with a molten center

TARTLETTE | 14
with strawberries, raspberries, and elderflowers

CHEESE | 17
selection of Alpine cheeses served with chutney