

cold and warm starters

Chicory Salad with orange fillets, dates and Pommery mustard sauce	17.00	V
Beet Carpaccio with pear, caramelised nuts and soft goat's cheese	19.50	V
Spicy Quinoa and Carrot Salad with grated cauliflower	15.50	V
Warm Veal Tongue Carpaccio with horseradish sauce	21.00/33.00	
Lamb's Lettuce with chopped egg, croutons and French dressing upon request with crispy diced bacon	18.00 19.50	V
Pan-fried Duck Liver with Ticinese kumquat chutney and homemade brioche	30.50/54.00	
Spicy Beef Tartare with capers, roasted onions and brioche toast	25.50/37.00	
Bone Marrow cooked whole with fleur de sel and herb salad	15.50	
Finest Ravioli with brasato filling and pumpkin and nut ragout	24.00/38.00	
White Wine Risotto with roasted mushrooms and herbs	24.50/37.00	V

soups

Hokkaido Pumpkin Cream Soup with apricot crumble	14.50	V
Frothy Potato and Riesling Soup with crispy diced bacon	14.00	

Dishes marked V are either vegetarian or vegan

Please do not hesitate to ask a member of staff about any allergens in our dishes.