



DÉGUSTATIONS-MENU

Juli 2017

Pulpo | Limone | Artischocke
Octopus | Lime | Artichoke

* * *

Melone | Prosecco | Pfefferminz
Melon | Prosecco | Peppermint

* * *

Fregola sarda | Kalb | Pecorino | Spinat
Fregola sarda | veal | Pecorino cheese | Spinach

* * *

Seeteufel | Crevette | Sharonfrucht | Erbse
Monkfish | Shrimps | Sharon fruit | Pea

* * *

Ribelmais Poularde | Lardo | Mais | Junges Gemüse
Corn Chicken | Fatback | Corn | Vegetables

* * *

Rohmilchkäse-Auswahl | Früchtebrot
Cheese | Fruit bread

* * *

Aprikose | Mandel | Joghurt
Abricot | Almond | Joghurt

			Mit Weinbegleitung <i>with wines</i>
3-Gang Menu	<i>menu 3 courses</i>	95.00	128.00
4-Gang Menu	<i>menu 4 courses</i>	110.00	153.00
5-Gang Menu	<i>menu 5 courses</i>	125.00	177.00
6-Gang Menu	<i>menu 6 courses</i>	140.00	200.00
7-Gang Menu	<i>menu 7 courses</i>	152.00	221.00

Preise in CHF inkl. 8% MWSt All rates in CHF incl. 8% VAT