

COLONNADE



TASTING MENU

SPRING VEGETABLES SALAD

Goat cheese | Marcona almonds | Amalfi lemon | Garden pesto

BROWN CRAB

Cucumber | Kombu Royal | Oscietra Caviar

WILD TURBOT

Fregola Sarda | Swiss chard | Coquillage | Seaweed beurre blanc

SWEETBREAD

Pearl potatoes | Leek | Girolles | Black truffle

BRESSE PIGEON

Cherry | Beetroot | Shallot marmalade

SELECTION OF SWISS CHEESES FROM THE TROLLEY

(supplement CHF 40)

HERBS SORBET

Chartreuse | Kaffir lime | Cucumber

STRAWBERRIES

Rooibos tea | Almond granita

70% COSTA RICA CHOCOLATE

Buckwheat | Salted caramel | Green cardamom

Menu options:

3 courses: CHF 195

5 courses: CHF 255

8 courses: CHF 275

Wine pairing as of CHF 180

Please inform us of any allergies and ask for further details of dishes that contain allergens.

VEGETARIAN TASTING MENU

SPRING VEGETABLES SALAD

Goat cheese | Marcona almonds | Amalfi lemon | Garden pesto

CÉVENNE ONION CHAWANMUSHI

Tonburi | Roasted onion consommé

FREGOLA SARDA

Swiss chard | Organic vegetables

VALAIS WHITE ASPARAGUS

Herb purée | Vin Jaune

CEREAL RAGOUT

Girolles | Leek | Sbrinz and onion velouté

SELECTION OF SWISS CHEESES FROM THE TROLLEY

(supplement CHF 40)

HERBS SORBET

Chartreuse | Kaffir lime | Cucumber

STRAWBERRIES

Rooibos tea | Almond granita

70% COSTA RICA CHOCOLATE

Buckwheat | Salted caramel | Green cardamom

Menu options:

3 courses: CHF 195

5 courses: CHF 255

8 courses: CHF 275

Wine pairing as of CHF 180

Please inform us of any allergies and ask for further details of dishes that contain allergens.