

COLONNADE



TASTING MENU

SALAD ROUGE

beetroot | seidenbüffel | blackcurrant | lavender honey

BROWN CRAB

cucumber | kombu royal | oscietra caviar

WILD TURBOT

celeriac | hazelnuts | Vin Jaune

VEAL SWEETBREAD

wild mushroom macaroni | violet artichoke | Périgord truffle

VENISON

foie gras | red cabbage | parsnip | Pedro Ximénex

SELECTION OF SWISS CHEESES

(supplement CHF 40)

PELARGONIUM SORBET

cucumber | mint | olive oil

BUDDHA'S HAND

ginger | lemon leaf crèmeux | herbs vinaigrette

LIGHT VANILLA MOUSSE

hazelnut praliné | cannelé | rum

Menu options:

3 courses: CHF 195

5 courses: CHF 225

8 courses: CHF 255

Wine pairing as of CHF 165

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

VEGETARIAN TASTING MENU

SALAD ROUGE

beetroot | seidenbüffel | blackcurrant | lavender honey

SPELT RAGOUT

Cime di rapa | onion consommé

ORGANIC EGG

celeriac | hazelnuts | Vin Jaune

WILD MUSHROOM MACARONI

violet artichoke | Périgord truffle

BUTTERNUT SQUASH

pointed cabbage | finger lime | spiced pumpkin velouté

SELECTION OF SWISS CHEESES

(supplement CHF 40)

PELARGONIUM SORBET

cucumber | mint | olive oil

BUDDHA'S HAND

ginger | lemon leaf crèmeux | herbs vinaigrette

LIGHT VANILLA MOUSSE

hazelnut praliné | cannelé | rum

Menu options:

3 courses: CHF 195

5 courses: CHF 225

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