

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
green asparagus | peas | broad beans | wild garlic

BRESSE PIGEON
cereal ragout | morel mushrooms | alliums

SELECTION OF SWISS CHEESES FROM THE TROLLEY
(supplement CHF 40)

PELARGONIUM SORBET
heritage apple | celery | cider

CEDRAT
ginger | lemon leaf crèmeux | herbs vinaigrette

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 165

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

TROMBETTA COURGETTE

violet artichoke | nocellara olives | ajo blanco

FREGOLA SARDA

swiss chard | organic vegetables

GREEN ASPARAGUS

peas | broad beans | wild garlic

CEREAL RAGOUT

morel mushrooms | alliums | sbrinz and onion velouté

SELECTION OF SWISS CHEESES FROM THE ETROLLEY

(supplement CHF 40)

PELARGONIUM SORBET

heritage apple | celery | cider

CEDRAT

ginger | lemon leaf crèmeux | herbs vinaigrette

70% COSTA RICA CHOCOLATE

buckwheat | salted caramel | green cardamom

Menu options:

3 courses: CHF 195

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