

COLONNADE



TASTING MENU

ORGANIC TOMATO

smoked crème fraîche | salsa verde | Taggiasca olives

BROWN CRAB

cucumber | kombu royal | oscietra caviar

WILD TURBOT

celeriac | hazelnuts | Vin Jaune

SWEETBREAD

peas | green asparagus | girolles | wild garlic

BRESSE PIGEON

beetroot | shallot marmalade | gingerbread | wild blackberries

SELECTION OF SWISS AND FRENCH CHEESES (supplement CHF 40)

PELARGONIUM SORBET

cucumber | mint | olive oil

STRAWBERRIES

rooibos tea | almond granita

VINE SMOKED CHOCOLATE

peanut praliné | brioche

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

ORGANIC TOMATO

smoked crème fraîche | salsa verde | Taggiasca olives

ARTICHOKE BARIGOULE

spring vegetables | sunflower seeds | herb dressing

ORGANIC EGG

celeriac | hazelnuts | Vin Jaune

GREEN ASPARAGUS

peas | wild garlic

ORGANIC SPELT

girolles | Sbrinz | mushroom consommé

SELECTION OF SWISS AND FRENCH CHEESES

(supplement CHF 40)

PELARGONIUM SORBET

cucumber | mint | olive oil

STRAWBERRIES

rooibos tea | almond granita

VINE SMOKED CHOCOLATE

peanut praliné | brioche

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.