

# 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

cep Macaroni | violet artichoke | parsley and garlic

### VENISON

foie gras | red cabbage | parsnip | Pedro Ximénex

### SELECTION OF SWISS CHEESES

(supplement CHF 40)

### PELARGONIUM SORBET

cucumber | mint | olive oil

### BLACK FIG

ricotta | walnuts | fig leaf verjus

### 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

swiss chard | onion and kombu consommé

### ORGANIC EGG

celeriac | hazelnuts | Vin Jaune

### CEP MACARONI

violet artichoke | parsley and garlic

### BUTTERNUT SQUASH

pointed cabbage | finger lime | spiced pumpkin velouté

### SELECTION OF SWISS CHEESES

(supplement CHF 40)

### PELARGONIUM SORBET

cucumber | mint | olive oil

### BLACK FIG

ricotta | walnuts | fig leaf verjus

### LIGHT VANILLA MOUSSE

hazelnut praliné | cannelé | rum

### Menu options:

3 courses: CHF 195

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