

VORSPEISE STARTERS

Käferbohnenhummus <i>Styrian Hummous</i> ✓ Kohlrabi – Hausgemachte Flatbreads – Kürbiskernöl <i>Kohlrabi – Homemade Flatbread – Pumpkin oil</i>	CHF 18
Rindertatar <i>Beef Tartare</i> Eingelegter Weißer Spargel – Süßwein – Kräuter <i>Pickled white asparagus – Sweet wine – Herbs</i>	CHF 39
Fisch Crudo aus dem Vierwaldstättersee (Saibling) <i>Fish Crudo from Lake Luzern (Char)</i> Erbsen – Kren – Speck <i>Peas –Horseradish – Bacon</i>	CHF 36

ZWISCHENGERICHT MIDDLE COURSE

Kalbsbeuschel <i>Veal Innards</i> Krokette – Wachtelei <i>Croquette – Quail egg</i>	CHF 36
Seeteufel Naturschnitzel <i>Monkfish Schnitzel</i> Fisolen – Saiblingskaviar <i>Green beans – Char roe</i>	CHF 42

HAUPTSPEISE MAIN COURSE

Gnocchi <i>Summer Gnocchi</i> ✓ Eierschwammerl – Gereifter Parmesan <i>Girolles – Aged Parmigiano</i>	CHF 35
+ schwarzer Trüffel (3 Gramm) + <i>black truffle (3grams)</i>	+ CHF 25
Butterfly Wachtel Royal <i>Butterfly Quail Royal</i> Albufera – Kartoffeln Püree – Foie Gras <i>Albufera – Mash potatoes – Foie Gras</i>	CHF 69
Cordon Bleu Rahmgurkensalat – Preiselbeeren <i>Cucumber salad – Lingonberries</i>	CHF 55
+ schwarzer Trüffel (3 Gramm) + <i>black truffle (3grams)</i>	+ CHF 25
Steinbutt Zwiebelrostbraten <i>Turbot Zwiebelrost</i> Röstschalotten – Jus <i>Roasted shallots – Jus</i>	CHF 72

DESSERT

Apfelstrudel <i>Apple strudel</i> Madagaskar Vanille Eis <i>Madagascar vanilla ice cream</i>	CHF 22
Mohnnudeln <i>Poppy seed noodles</i> Mara de Bois – Mascarponeeis <i>Strawberry – Mascarpone ice cream</i>	CHF 18

SHARING MENÜ SHARING MENU

Ein Drei Gänge Erlebnis
Zum Teilen für den ganzen Tisch

A three course experience
to be enjoyed by the whole table

CHF 125 p.P

APERITIF APERITIV

Peach Royal Bollinger Special Cuvée, Peach Purée	CHF 30
Peach Royal alkoholfrei / alcohol free French Bloom, Peach Purée	CHF 22

REZNICEK DRINKS

CHAMPAGNER CHAMPAGNE

2014 Bollinger 'La Grande Année Brut'	CHF dl 54/ btl 355
2014 Bollinger 'La Grande Année Rosé Brut'	CHF dl 60/ btl 395

WEISSWEIN WHITE WINE

2023 Cholet Florence, Puligny Montrachet, France	CHF dl 45/ btl 290
2020 Weingut Hirsch, Riesling 'Ried Gaisberg', Austria	CHF dl 30/ btl 185
2020 Domaine de Chevalier Blanc, France	CHF dl 49/ btl 310
2023 Domaine Delaporte, Sancerre 'Les Montes Damnes', France	CHF dl 33/ btl 210

ROSÉWEIN ROSÉ WINE

2023 Domaines Ott, Chateau de Selle, France	CHF dl 22/ btl 155
---	--------------------

ROTWEIN RED WINE

2015 Château Cos Labory, France	CHF dl 30/ btl 190
2010 Antinori, Tignanello, Italy	CHF dl 85/ btl 540
2016 Christian Clerget, Vosne Romanée 'Les Violettes', France	CHF dl 42/ btl 275

SÜSSWEIN SWEET WINE

2005 Château Doisy – Vedrines, France	CHF 0.5 dl 16/ btl 95
---------------------------------------	-----------------------