

COLONNADE

FOUR-HANDS-DINNER

24 and 25 May

Matt Abé, Chef Patron of London's 3 Michelin-starred, Restaurant Gordon Ramsay
Gilad Peled, Executive Chef Mandarin Oriental Palace, Luzern

TASTING MENU

BROWN CRAB

Cucumber | Kombu | Oscietra Caviar

RAVIOLI

Lobster | Langoustine | Salmon | Lemon verbena

TURBOT

Celtuce | Walnut | Grape | Vadouvan

APPENZEL LAMB

Violet artichoke | Taggiasca olive | Marjoram

TÊTE DE MOINE

Macadamia | Apricot | Elderflower honey

PELAGRONIUM SORBET
Cucumber | Mint | Olive oil

WILD STRAWBERRY
Rooibos | Almond granita

CHF 350

Wine pairing as of CHF 165