

A few winter suggestions

Rainbow trout ceviche
Soft Alpine serac cheese gnocchi, farm-reared capon bouillon
Soft salsify and black melanosporum truffle gratin
Saffron Riserva risotto, pulled oxtail and preserved lemon (for two)
Monograno spaghetti, Aosta Valley guanciale, peppers, broccoli and aged
Alpine cheese

Local pikeperch bagna cauda with melted fennel
Arctic char, preserved lemon emulsion, herb-sauteed pearl barley
Farm-raised pork cheek confit in Pinot Noir, smoked ham and crunchy Ticino
polenta
Stuffed pata negra Gruyère chicken supreme, reduced red port sauce and black
truffle
Swiss Angus beef, reduced shallot and red Humagne wine sauce, celeriac
Swiss grand cru herb-roasted rack of pork, Espelette pepper sauce and kale, cut
at the table (for two)

Selection of regional cheeses
Black chocolate, pear and ginger fondant
Artisanal vanilla yoghurt spuma, red fruit sorbet
Half-sphere of liquorice-flavoured white chocolate and blood orange
Caramel-cream and salted-butter waffles

Our suggestions aim at showcasing seasonal produce by prioritising locally
grown fruit and vegetables, fish from our lakes and meat from near-by farms
and pastures.