



7050 Alpine Signature Dining

By Peter Reithmayr

Amuse-Bouche

Swiss Rösti | Luma Beef | Onion

Takko | Beetroot Pastrami | Horseradish

French Toast | Pike-Perch | Truffle

Bread Board

House-made Bread | Alpine Butter | Brown Butter | Air-Dried Grisons Beef | Radish Cress

Lake & Shore

Whitefish | Fermented Tea | Fennel

Earth

Beetroot | Grape | Duck Liver

Silence & Luxury

Salmon Trout | Kohlrabi | Mandarin

In the Circle of Elements

Organic Egg | Truffle | Cauliflower | Einkorn

Home & Distant Lands

Thurgau Apple-Fed Pork | Alpine Kimchi | Poppy Seed Miso

Power of the Alps

Appenzell Herb Lamb | Kale | Apple | Walnut

Dairy & Garden

Parsley | Yoghurt | Sesame

Winter & Depth

Rosehip | Chocolate | Brown Butter

Finale

Friandises

5-Course Menu - 140 CHF

Excluding Earth, Home & Distant Land, Dairy & Garden

8-Course Menu - 190 CHF

