

THE TASTING MENUS

By choosing our tasting menu (available only for the whole table) you trust the chef ; Francesco Gasbarro will organise a selection of his dishes based on your dietary requirements.

If you prefer to choose yourself, a little selection of dishes is available here on the right page.

<i>Business menu</i>	<i>3 Plats</i>	<i>CHF 55</i>
	<i>~</i>	
<i>Lunch menu</i>	<i>4 Plats</i>	<i>CHF 80</i>
	<i>~</i>	
<i>Apprentice menu</i>	<i>5 Plats</i>	<i>CHF 98</i>
	<i>~</i>	
<i>Master menu</i>	<i>7 Plats</i>	<i>CHF 123</i>

WINE PAIRINGS (80ML)

<i>3 Wines for the Business</i>	<i>CHF 35</i>
	<i>~</i>
<i>4 Wines for the Lunch</i>	<i>CHF 45</i>
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<i>5 Wines for the Apprentice</i>	<i>CHF 68</i>
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<i>7 Wines for the Master</i>	<i>CHF 105</i>

The same wine pairings are available with premium wines

<i>Premium Wines for the Apprentice</i>
<i>CHF 162</i>
<i>~</i>
<i>Premium Wines for the Master</i>
<i>CHF 196</i>

STARTERS

<i>Smoked beef Tartare olive and cucumber</i>
<i>CHF 32</i>
<i>~</i>
<i>Trout, zucchini, Melon and Radis</i>
<i>CHF 30</i>

PASTA

<i>Ravioli, Burrata, Basil, Green Peas nd Raspberry</i>
<i>CHF 34</i>
<i>~</i>
<i>Warm Spaghetti, pepper, Goat cheese, anchovies</i>
<i>CHF 34</i>

MAIN COURSES

<i>Meagre,, Tomato, Eggplant</i>
<i>CHF 52</i>
<i>~</i>
<i>Beef Filet, Potato, Smow Peas, Black Garlic</i>
<i>CHF 56</i>

DESSERTS

<i>Cacao, Cherry, White Chocolate and Pistachio</i>
<i>CHF 20</i>
<i>~</i>
<i>Peach, Verbena, Sangria</i>
<i>CHF 20</i>

(Two choices suggested)

Meet from France and Switzerland