

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>
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<i>Lunch menu</i>	<i>4 Plats</i>	<i>CHF 80</i>
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<i>Apprentice menu</i>	<i>5 Plats</i>	<i>CHF 98</i>
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<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>
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<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>
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<i>Premium Wines for the Master</i>
<i>CHF 196</i>

STARTERS

Farm egg green beans, ham
CHF 28

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Mackerel, cucumber, sea urchin and almond
CHF 34

PASTA

'Cappelletti' beef tail
CHF 42

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Risotto, basil, red shrimp and orange
CHF 34

MAIN COURSES

Veal, asparagus morels and pecorino
CHF 60

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Cod fish, pineapple and coriander
CHF 50

DESSERTS

Carrot and horseradish
CHF 18

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White chocolate and Raspberry
CHF 18

(Two choices suggested)

Meet from France and Switzerland