



EVENING MENU

price

origin

producer

2 courses 76

3 courses 92

STARTERS

mixed lettuce, crispy vegetables, dressing of your choice	switzerland	leuenberger
beef, boiled, horseradish, cress, mixed, vegetable vinaigrette, served cold	switzerland	carnex
sardines, marinated, trout caviar, fennel, mesclun salad, mustard oil	france	ultramarin
tomatoes, marinated, feta, red onion, basil, coriander	spain	diosul

MAIN DISHES

tomato gnocchi, chanterelles, baby vegetables, tomatoes, pine nuts, basil cream	switzerland	parkhaus
gilthead fillet, pan-fried, new potatoes, glazed beans	greece	nireus
duck breast, grilled pink, herb risotto, eggplant, cherry sauce	france	du pont
pork tenderloin, grilled medium, linguini, mediterranean vegetables, tomato sauce	switzerland	künzler

DESSERTS

cheese degustation platter	switzerland	chäs vreneli
crème brûlée, elderberry sherbert	switzerland	narimpex
apricot strudel, sour cream ice-cream	switzerland	kessli
vanilla pistachio vacherin ice-cream, wild berry cream	switzerland	thurgauer

this menu is available between 6pm and 7.30pm deserts may be served after the event until 11pm

stefan heerdt
chef de cuisine

susan sampayo
restaurant manager

• this dish can be prepared gluten free. all prices are expressed in swiss francs and include 8% vat