

Marée-Menu

MARINATED SWISS-SALMON
KOHLRABI-STALK CELERY CEVICHE | YUZU

THAI LOBSTER BISQUE
FRESH LOBSTER | LENTILS

CONFIT FILLET OF TURBOT
DUO OF GREEN ASPARAGUS | CAULIFLOWER
SWEET & SOUR VINEGAR MARINADE

GOLDEN-ROASTED SEA BASS
CARROT VARIATION | PARSLEY | RED CAVIAR

ORANGE-NUT MILLE FEUILLES
ORANGE-AMARO ICE CREAM

4 – 5 COURSES | CHF 145 | 165
LAST POSSIBLE ORDER AT LUNCH 12.15 P.M. AND AT DINNER 8.15 P.M.

PRICES ARE IN SWISS FRANCS AND INCLUDE 8.1% VAT.
SALMON: SWISS AQUACULTURE | LOBSTER: USA WILD-CAUGHT | LANGOUSTINES: ARGENTINA WILD-CAUGHT
TURBOT: SPAIN AQUACULTURE | SEA BASS: CROATIA AQUACULTURE

Marée-Menu - vegetarian

BRAISED KOHLRABI
STALK CELERY CEVICHE | YUZU

FETTUCCHINE „AL PESTO“

GREEN ASPARAGUS TIPS
PICKLED GREEN ASPARAGUS | CAULIFLOWER
SWEET & SOUR VINEGAR MARINADE

TOFU FROM LIECHTENSTEIN
CARROT VARIATION | PARSLEY

ORANGE-NUT MILLE FEUILLES
ORANGE-AMARO ICE CREAM

4 - 5 COURSES | CHF 125 | 145
LAST POSSIBLE ORDER AT LUNCH 12.15 P.M. AND AT DINNER 8.15 P.M.