MAREE-MENU

Smoked and caramelized fillet of rainbow trout

two kinds lombard onions | olives | capers | plums

Spicy mussel- crustaceans soup

coconut - thai curry

Homemade duck ravioli

duck liver creme | Marsala-jus | local truffle

Roasted saddle of venison

elder berry compote | celery | woodland mushrooms

Symphony of fig

cheesecake ice-cream | crumble

4 – 5 Courses | CHF 140 | 160 last possible order at lunch 12.15 pm and t dinner at 8.15 pm

2-courses Lunch-Menu 69

Monday until Friday

Colorful mixed salad or Soup of the day

Daily special

MAREE-MENU vegetarian

Lombard onion-salad

feta cheese | olives | capers | plums

Hokkaido pumpkin soup

all kinds of pumpkin

Homemade cream cheese raviolo

Madeira-jus | local truffle

Local roasted king oyster mushrooms

elder berry compote | celery puree

Symphony of fig

cheesecake ice-cream | crumble

4 – 5 Courses | CHF 125 | 145 last possible order at lunch 12.15 pm and t dinner at 8.15 pm

2-courses Lunch-Menu 65

Monday until Friday

Colorful mixed salad or Soup of the day

Daily special