

SMART CUISINE

The Passion For
Healthy Eating

by Daniel Brunner

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Vitamins in glass

Vitamin ABC

Orange, lemon, pear, carrot, nectarine

9.-

Starters

Lamb lettuce with sweet & sour chanterelles mushrooms

plums in a bacon mantle, walnuts and homemade fig dressing

18.-

Beef tartare

90g Swiss beef with toast and butter

25.-

Crème brûlée of Appenzeller goat cheese

with rosemary sugar and spelt flakes

21.-

Marinated Swiss salmon with beurre blanc

Pumpkin pearls, hazelnut crumbs and Sichuan pepper

27.-

Salads

Caesar salad

with turkey ham and Sbrinz cheese

14.-

Crispy green salad

with dressing of your choice

11.-

Mixed salad variation

with dressing of your choice

12.-

Soup

Alpine herbs cream soup

and its puff pastry

12.-



On request vegetarian

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Main courses

Beef flank steak butter noodles and oven cooked cherry tomatoes	39.-
Grilled deer entrecôte with venison jus red cabbage with cranberries with golden pear and corn gratin	42.-
Corn-fed chicken supreme with rosemary and garlic sauce baked potato terrine and seasonal vegetables	36.-
Sea bream filet Steamed spinach over a bed of yellow peas	34.-
Seasonal vegetables ribbons with barley cooked as a risotto	28.-
Ravioli filled with porcini mushrooms With sage butter	26.-

Dessert

Passion fruit cheesecake and mango salad	12.-
Avocado, chia seed and chocolate muffin with blueberry sorbet	14.-
Blueberry Cheesecake Glace and blueberry compote with roasted hazelnuts	9.-
Mango Lemon Tartelette lukewarm plum chutney and candied chestnuts	16.-
Vermicelles with meringue vanilla ice cream	13.-



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VITAL Cuisine

The healthy pleasure cuisine

Vitamin ABC

Orange, lemon, pear, carrot, nectarine

Alpine herbs broth

Seasonal vegetables ribbons

with barley cooked as a risotto

Served with a choice of meat or fish from the menu of the day

Passion fruit

and mango salad

4-course menu

54.-

4- Course menu with meat or fish

69.-