

SMART CUISINE

by Daniel Brunner

Sample Menu Autum

CREATIVE Cuisine

The healthy gourmet cuisine

Chicken fillets in a coppa coating with pickled root vegetables
served with blue potatoes and horseradish cream

Sweet potato cream soup
with sunflower seeds

Flat Iron Steak
on Carrot-Potato Tartare, Herb Butter, and Pizokel

Deconstructed Toffifee
Gianduja mousse with hazelnut chocolate crunch

3-course menu	70.-
4-course menu	85.-

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Vitamins in glass



Provitamin

Fennel, orange, lemon and cayenne pepper

10.-

Starters

Chicken fillets in a coppa coating with pickled root vegetables
served with blue potatoes and horseradish cream

19.-



Fig with almond cream cheese and sourdough focaccia

Chioggia beet carpaccio with verjuice marinade.

16.-

Picked lettuce with bacon meringue

Quail egg and croutons with herbs

18.-

Beef tartare

90g Swiss beef with toast and butter

26.-

Soup of the Day



Sweet potato cream soup

with sunflower seeds

13.-

Salad

Salade niçoise anchovies

Garden beans, tomatoes, chillies and olives

12.-



Crunchy green leaf salad

with dressing of your choice

11.-



Mixed salad variation


with dressing of your choice

12.-




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Main Courses

	Beef entrecôte with Café de Paris sauce served with French fries and carrots with herbs	44.-
	Flat Iron Steak on Carrot-Potato Tartare, Herb Butter, and Pizokel	40.-
	Sea bream with dill and parsley sauce with potatoes pancakes and braised Pfälz carrots	40.-
	Lentil curry dal with soy dip and mixed vegetables	30.-
	Saddle of venison with game garnishes chestnut dumplings Brussels sprout leaves and red cabbage	45.-
	Grilled monkfish steak with a hazelnut crust with white port wine foam, Camargue rice with leek and pumpkin	42.-
	Orecchiette with wild mushroom cream sauce with pickled grapes and roasted seeds	32.-

Dessert

	Walnut and vanilla pastry with cherry ragout	12.-
	Fresh fruit platter	10.-
	Fruit Kiss Blackberry and lemon sorbet and fruit salat	9.-
	Deconstructed Toffifee Gianduja mousse with hazelnut chocolate crunch	14.-

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VITAL Cuisine

The healthy gourmet cuisine

Provitamin

Fennel, orange, lemon and cayenne pepper

Sweet potato purée soup

Lentil curry dal with soy dip and mixed vegetables

Walnut and vanilla pastry with cherry ragout

3-course menu 45.-/ 60.- (with meat or fish)

4-course menu 54.-/ 69.- (with meat or fish)