

Business lunch CHF 60.00
Proposal from the 10 to the 23 of October

Starters

Mushroom royale cream, smoked duck breast,
chanterelle pickles and toasted pine nuts

Origin: France

or

Vegetable tartar and smoked haddock, kalamansi
vinaigrette

Origin: Ocean Atlantic North-East

Main courses

Scallops à la plancha, gingery sweet mashed potatoes, roasted salsify and a meat
sauce with peanuts oil

Origin: Pacific North -West

or

Guinea fowl supreme, GRTA squash mousseline, crispy Anna potatoes and a
concentrated jus with truffle flavours

Origin: France

Desserts

Lemon curd, fresh citrus, honey espuma and a
speculos powder

or

Poached GTRA pear with spices, almonds crumble,
yoghurt ice cream and a caramel sauce