

1. August Menu

Aperitif

Sliced cheese with tomato dip
Truffle panna cotta with tomato gel
Beef tartare with brandy cream

Menu

Grisons raw ham panna cotta and Charentais melon
with sorrel, rocket and rocket gel

or

Charentais melon with guacamole, sorrel, rucola and grissini

Cold savoury tomato and pepperoni soup
with alpine herb toast

Swiss beef entrecôte medallion on Choron sauce
with blue St. Gallen potato gratin, turnip cabbage and balsamic shallots

or

Blue St. Gallen potato gratin with spring leek sauce and turnip cabbage
on balsamic shallots and romanesco florets

Chocolate mousse on crispy crumble with raspberry jelly and
elderflower sorbet