



SOMMERLUST

In case of incompatibilities, please inform us.

OUR EVENTS 2019

<u>Saturday, 29 June</u>	smoke & wine
<u>1 October to 17 November</u>	vention & wine at the Rhine
<u>Tue/Wed/Thu, 24 – 26 December</u>	christmas pleasure
<u>Tuesday, 31 December</u>	gala dinner & party

DECLARATION

Beef / Calf: Switzerland, Australia

Poultry / Duck: Switzerland, France, Hungary

Crustacean / Fish : Norway, Estonia, Asia, Switzerland*

*from sustainable breeding

We offer halal meat if pre-ordered.

prices in Swiss Francs, 7.7 % Tax included



S O M M E R L U S T

SUMMER MENU

Scallop ceviche, blood orange marinade, pickled raspberry onions

Green gazpacho, grilled cucumber, smoke cream cheese

Duck breast, BBQ, sweet potato ball, cardamom sauce

Sommerlust meringues, lime double cream, orange meringues, lime sorbet

- Starter 21.–
- II starter 15.–
- Main course 48.–
- Dessert 15.–
- Entire menu (4 courses) 89.–

CLASSIC

Chateaubriand served in a pan (for 2 persons)

Café de Paris, celery puree, «Sommerlust» French fries
on request with marrow

65.– per person
+5.– per person



S O M M E R L U S T

STARTER	Swiss Francs
Lukewarm pulpo, chorizo, coriander, potato	25.00/33.00
Couscous, tomato chutney, pickled onion	18.00
Beef tartare, mustard ice cream, capers, cucumber, egg, brioche	25.00/33.00
Beef fillet tataki, wasabi, soy sauce, sesame	29.00
Homemade goose liver terrine, pistachios, apple chutney, brioche toast	29.00
Fresh salad „Sommerlust“, croutons, candied nuts, pear, wild herbs	14.50
 MAIN COURSE	
 MEAT	
Black Angus beef filet 45 ° C, pepper sauce, caramelized onions, thyme, parsnip	59.00
Crunchy pata negra belly, cinnamon blossom jus, sweet potato puree, chips	45.00
Yellow thai chicken curry, sweet potato, jasmine rice	39.00
 FISH	
Artic char filet, hollandaise, fried capers, potatoes, tomato-water	48.00
Perch tempura, puff rice, asparagus, pak choi, wasabi mayonnaise	42.00
Salmon trout- sashimi, orange-carrots, pickled curry onions, sesame	39.00
 VEGETARIAN	
Homemade ravioli, ricotta tomato, tomato foam, arugula	26.00/34.00
Homemade tagliarini, truffle butter, fresh truffle	28.00/36.00
Blue potato terrine, vin cuit, duxelles of black mushrooms, pear chips	34.00



S O M M E R L U S T

DESSERT / CHEESE

Chocolate cigar, whiskey, vanilla ice cream, kumquats	16.00
Crunchy chocolate mousse, Chocolate soil, tonka bean icecream, popping sugar	16.00
Summer feelings, coconut ice cream, mango espuma, cocoa meringues	15.00
Cheese variation of hard and soft cheese, fruit bread, fig mustard	18.00
Midas Riesling Silvaner straw wine, GVS Weinkellerei, Schaffhausen, 1 dl	15.00