



SEASONAL MENU

WINTERGARTEN-PERGOLA

Swiss Alpine salmon tatar
accompanied by pea hummus, wild green asparagus,
mint, nostrano, fave and coco

—

San Marzano tomato broth
served with pine nuts and Burrata foam

—

Homemade chanterelle cannelloni
with dandelion and Castelmagno

—

Smoked beef filet from the Green Egg
served with red wine onions, pistachio, beetroot, potato
and rainbow carrots

—

«Sweet temptation»
Strawberry mousse on sablés bretons
served with strawberry-rose sorbet


Three course menu (according to your choice) CHF 79.00 per person


Four cours menu (according to your choice) CHF 89.00 per person

Entire menu CHF 99.00 per person

We are delighted to serve you the seasonal menu in the evening from 6.00 pm

vegetarian 

vegan 

gluten free 

Our prices are in Swiss francs (CHF) and include 7.7% VAT.



VEGETARIAN SEASONAL MENU

WINTERGARTEN-PERGOLA

Green asparagus tatar
accompanied by pea hummus, mint,
nostrano, fave and coco

—

San Marzano tomato broth
served with pine nuts and Burrata foam

—

Homemade chanterelle cannelloni
with dandelion and Castelmagno

—

Homemade Shahi bread rolls
served with red wine onions, pistachio, beetroot, potato
and rainbow carrots

—

«Sweet temptation»
Strawberry mousse on sablés bretons
served with strawberry-rose sorbet

Three course menu (according to your choice) CHF 59.00 per person


Four cours menu (according to your choice) CHF 69.00 per person

Entire menu CHF 79.00 per person

We are delighted to serve you the seasonal menu in the evening from 6.00 pm

vegetarian 

vegan 

gluten free 

Our prices are in Swiss francs (CHF) and include 7.7% VAT.