

# BÄREN MENU

## AMUSE-BOUCHE

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## APPENZELLER SNACK PLATTER

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## ARCTIC CHAR FROM AROLLA PINE SMOKE

Radish | Wild Garlic | Whey

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## KAVIARI KRISTAL CAVIAR

Lettuce | Crème Fraîche | Parsley | Hazelnut

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## APPENZELL DUCK

Buckwheat Ravioli | Morel | Egg Yolk | Root Spinach

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## ALPINE PIKE PERCH

Sauerkraut | Brandade | Bay Leaf

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## RIB EYE & SHORT RIB OF ANGUS BEEF

Kale | Chimichurri | Roasted Potatoes

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## CHEESE SELECTION FROM THE TROLLEY

## PRÉ-DESSERT

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## WILD BLUEBERRY

Dark Chocolate | Black Truffle | Milk Caramel

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## FRIANDISES

Wine pairing 7-course menu	99
Wine pairing 5-course menu	85

Five-course (without kristal caviar & without cheese)	135
Seven-course (complete menu)	165

All prices are in CHF and include VAT.  
Please check with our service staff if you have any allergies or intolerances.  
Prices are subject to change without notice.