

BÄREN MENU

AMUSE-BOUCHE

•

APPENZELLER SNACK PLATTER

•

BRAISED APPLE & RADISH

Radish | Wild Garlic | Whey

•

FIELD "CAVIAR"

Lettuce | Crème Fraîche | Parsley | Hazelnut

•

MOREL

Buckwheat Ravioli | Morel | Egg Yolk | Root Spinach

•

POINTED CABBAGE

Sauerkraut | Brandade | Bay Leaf

•

CELERIAC

Kale | Chimichurri | Roasted Potatoes

•

CHEESE SELECTION FROM THE TROLLEY

•

PRÉ-DESSERT

•

WILD BLUEBERRY

Dark Chocolate | Black Truffle | Milk Caramel

•

FRIANDISES

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

Five-course (without field 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.