

BÄREN • EASTER-MENU

BITES

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APPENZELL BREAD TIME

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Starters

TATAKI from LOSTALLO-SALMON

buttermilk | fennel | dill

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APPENZELL GOAT

beet 'baked | hibiscus-Labneh | curry tapioka

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Intermediate dishes

Cauliflower 'from the oven'

herb mole | popped quinoa

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PIKEPERCH 'wild caught Lago Maggiore'

kohlrabi | mustard seed | watercress

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Main course

TEUFNER RACK OF LAMB 'pink roasted'

(alternatively: entrecôte of Appenzell beef)

wild garlic mashed potatoes | colorful carrots | coriander seeds 'roasted'

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PRE-DESSERT

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Dessert

APPENZELLER HONEY BEER 'Panna Cotta' & **HAY** 'Ice Cream'

papaya | rosa Pfeffer-Meringue

or

CHEESE SELECTION 'from the region'

fruit bread | Appenzeller bitter mustard

Four-course menu (without quail & pikeperch)	115
Five-course menu (without quail)	125
Six-course menu (all courses)	135

All prices quoted are in CHF and include VAT.
In case of allergies and intolerances, please ask our service staff.
Subject to change without notice.