BÄRENSTOBE

ENTRÉE

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WHITE ONION
beetroot | horseradish | rye bread | blackcurrant

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JERUSALEM ARTICHOKE
hazelnut | quince | spruce shoot

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EGG FROM GONTEN
Cèpe mushroom | whey | cauliflower

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ANCIENT SPELT KERNOTTO
Portobello | kale | savoy cabbage | elderberry

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BLUE CHEESE FROM WILLI SCHMID
Williams pear | walnut | Schwarzkristall beer

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AUTUMN FOREST
sloe | Swiss stone pine | honey | rosehip

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PLUM
yeast | Speckmocken | tarragon

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PETIT FOUR

Five-course menu (without Gonten egg and cheese)	195
Seven-course menu (complete menu)	225

Gault&Millau

All prices are in CHF and include statutory VAT.
Please inform our service team of any allergies or intolerances.
Menu changes are subject to availability.