



Saint VALENTIN

MARINATED SCALLOPS CARPACCIO

sea urchin roe mayonnaise, confit Tropea onions,
Marsala flavoured chestnuts

« ROSSO » RISOTTO

with red beetroot juice, marinated gamberi rossi
and di bufala blue cheese

SEABASS FILET À LA PLANCHA

rockfish sauce, aioli emulsion

OR

ROASTED SWISS FARM-RAISED VEAL SADDLE,

perigourdine sauce, spiced pan-fried butternut
and Jerusalem artichoke

LUKEWARM MARACAÏBO GRAND CRU CHOCOLATE MOUSSE

with preserved Williams pear
with Madagascar vanilla, mascarpone ice cream

CHF 145.-

FRIDAY &
SATURDAY EVENING