

small loaf of sourdough bread [vegan]

olive juice, spreadable fat and herbs

7

slow cooked leek [vegan]

radish, crunch, potato

15

chickpea croquette [vegan]

vadouvan, black cumin, dried tomato

5/piece

doner kebab with local duck

miso, yoghurt red cabbage, lettuce and pickled onion

9/piece

hash browns

oscietra caviar, cream of cabbage and truffle

12/piece

best of fish in a can by "Fangst"

smoked trout, lemon thyme, juniper, roasted sourdough bread, local butter

14/can

marinated cod and red shrimp

sauerkraut-vinaigrette, crunchy onion, crème fraîche, macadamia nut, char caviar

18

salad of pastrami and vinegared vegetables

mayonnaise, horseradish, bread

18

"antonijs caviar" oscietra caviar [30g]

alga chips, cucumber and sour cream

72

HIGHLIGHT

breast and ragu of corn chicken by KIKOK togarashi-crumble, koji beurre blanc, puffed rice	29
houlder of aberdeen angus beef by "GOP" café de paris crust, tarragon, cream	33
filet of Black Angus beef from Uruguay (ca. 190g) veal-jus, pickled winter truffle	47
tempered Label Rouge salmon basil, white tomato beurre blanc, mini-tomato	31
dry-aged celery [vegan] parsley, rapeseed, cidre	24
filet of japanese kagoshima wagyu beef [BMS A5] veal jus with pickled winter truffle + 4 side dishes of your choice for 2 persons	199

SIDE DISHES

marinated lettuce hearts [vegan] yuzu, truffle ponzu vinaigrette, bread crouton	8
spaetzle noodles mountain cheese, long pepper, onion and raw milk cheese	8
carrot puree [vegan] piri piri, beech mushroom, cashew	7
pommes frites [vegan] kimchi mayonnaise, sesame	8
hash browns trout caviar, crème fraîche	8
green beans no.75b coconut milk, peanut, lemongrass, ginger, spring onion	7

red fruit jelly [vegan] cocoa, pectin and soy cream	12
banana bread dark chocolate, warm vanilla espuma and parfait	13
selection of finest swiss raw milk cheese by “JUMI” fruit bread and truffle honey	18

Can't you make up your mind? Then just leave the choice to us, lean back and enjoy 3 surprising courses. At the end you have the choice between dessert or cheese:

Menu 1 | solar | 75 € per person
Menu 2 | Chef's Choice | 122 € per person