



solar

**small loaf of sourdough bread [vegan]**

olive juice, herbs and dip

7

**hash brown**

3g oscietra caviar, char, crème fraîche and fermented white cabbage

10/pcs

**chickpea croquette [vegan]**

porcini mushroom, black garlic and pistachio

6/pcs

**solar döner 2024 [vegan]**

pulled mushroom, miso, lettuce, red cabbage and pickled onion

8/pcs

**pastrami tartelette**

salad of pastrami of Black Angus beef, kimchi, garlic and wasabi

7/pcs

**marinated radish [vegan]**

mustard seed, caraway seed, soy cream and apple

15

**ceviche of label rouge salmon**

char caviar, turnip cabbage, grapefruit, wood sorrel and rapeseed

19

**tatare of german black angus beef**

lettuce, egg yolk, caesar dressing and local bread

19

**pickled beetroot [vegan]**

+ pear, fermented pepper and Piedmont hazelnut

14

+ with swiss feta cheese by JUMI

19

**imperial caviar berlin | 30g | oscietra caviar** 70  
alga chips, cucumber and crème fraîche

**best of fish in a can by FANGST** 14/can

1 # smoked trout

2 # fried herring

3 # sardine no.4

local butter by BUTTERBOYZ and roasted bread

**cordon bleu with corn chicken by KIKOK** 28

mountain cheese by JUMI, spicy cranberry and ham of duroc pork

**fried belly of local apple pig** 27

mustard, honey and dill

**braised short ribs of aberdeen angus beef by GOP** 34

bbq-sauce, smoke flavor and buckwheat

**roasted fillet of black angus beef**

[grain fed / uruguay] ca. 190g | medium rare

veal jus with pickled winter truffle

+ half lobster tail from canada

48

81

**fish of the day**

sauerkraut-beurre-blanc, chives, horseradish and trout caviar

29

**planted steak [vegan]**

tomato, vadouvan and pine nuts

24

**filet of japanese kagoshima wagyu beef [BMS A5]**

veal jus with pickled winter truffle

4 side dishes of your choice

+ with 2 half lobster tails from canada

199

264

## SIDE DISH

<b>braised pointed pepper</b> goulash-vinaigrette, thyme and sour cream	7
<b>marinated cucumber</b> [vegan] truffle ponzu vinaigrette, macadamia nut and yuzu	7
<b>creamy fennel</b> [vegan] bechamel sauce, saffron, apicot and pumpernickel bread	6
<b>french fries</b> [vegan] roasted garlic-mayonnaise and sesame	7
<b>braised eggplant</b> [vegan] salt lemon, caper, coffee and herb salad	8
<b>lukewarm leek</b> [vegan] roasted tofu, garlic, ginger and coriander	6

## DESSERT

<b>caramelized cheesecake</b> kumquat, tonka bean and crème patisserie	14
<b>childhood memories</b> [vegan] chocolate pudding, plum, cinnamon and crumble	13
<b>ice lolly</b> cocoa butter, raspberry crisp and white chocolate	6/pcs.
<b>selection of swiss raw milk cheese by JUMI</b> fruit bread and truffle honey	18
<b>sugar baby</b> [minimum 2 persons] various sweets from our patisserie	16/pers.

## SHARING

### You can't decide what you want to choose?

Then just leave the choice to us, lean back and enjoy 3 surprising courses.  
At the end, you have the choice between sweet dessert or cheese:

<b>Menu # Solar</b>	77/pers.
<b>Menu # Chef's Choice</b>	124/pers.