

PROPOSITIONS FOR MENUS IN SEASON

JANUARY | FEBRUARY | MARCH

Beetroot carpaccio with caramelized goat fresh cheese,
hazelnuts and herb salad

Chickpea pot-stew with vegetables
Spice couscous and soya yoghurt dip

Burnt custard grandmother's style with almonds and puff pastry
56.—

Leaf salad with kernels, sprouts and grissini

Stuffed loin of pork with dried fruit and red wine braising juice
Potato puree and root vegetables

Apple crumble cake with vanilla ice-cream
58.—

Field salad with bacon, egg and bread croutons

Glazed veal shoulder roast with Calvados braising juice
Potato gratin and vegetables from the market

Cinnamon mousse with blue plums and almond tartlet
67.—

Beef consommé with sherry, vegetable strips and chives

Fried pikeperch fillet with bacon mousse,
small potatoes and sauerkraut

Sweet dish Seepark
Catalan cream, milk-chocolate mousse, fruit skewer, vanilla ice-cream
69.—

Field salad with bacon, grapes and mushrooms

Parsnip cream soup with smoked salmon

Rump of beef roasted in one piece with braising juice and bearnaise sauce
Roesti croquettes and vegetables from the market

Panna cotta with berry compote and brownie

81.—

Variation of char with radish, rye bread and herb salad

Black salsify cream soup with truffle foam and walnuts

Veal prime ribs roasted in one piece with portwine braising juice
Fried potatoes with rosemary and vegetables from the market

Chestnut terrine with confitted cranberries and chocolate ice-cream

92.—

APRIL | MAY | JUNE

Carrot and ginger soup with vegetable samosa and sesame foam

Asparagus risotto with taleggio cheese,
mini-carrots and wild garlic

Panna cotta with strawberries and brownie
50.—

Spring salad with beluga lentils and fig-mustard dressing

Breast of Swiss chicken stuffed with ricotta and spinach
Polenta Ticinese style and fried courgettes with thyme

Burnt custard grandmother's style with almonds and puff pastry
63.—

Green asparagus soup with alpine-blossoms foam

Black Angus roastbeef with braising juice and bearnaise sauce
Roesti croquettes and vegetables from the market

Warm chocolate cake with mango and raspberry sorbet
74.—

Smoked-salmon tatar with sour cream and dill,
herb salad and toasted focaccia

Lamb loin with herb crust, Provence sauce,
spring potatoes and green asparagus

Strawberry tiramisu
76.—

Spring salad with asparagus and strawberries

Morel soup with Cognac foam

Beef fillet with wild-garlic hollandaise sauce and braising juice
Potato and herb terrine and vegetables from the market

Rhubarb crumble cake with strawberry ice-cream

92.—

Marinated salmon trout with asparagus and hazelnuts

Beef consommé with Sherry and vegetable strips

Veal steak roasted in one piece with morel sauce
Tagliatelle and vegetables from the market

Strawberry quark slice with chocolate ganache and vanilla ice-cream

98.—

JULY | AUGUST | SEPTEMBER

Ramato tomatoes with buffalo mozzarella from Schangnau,
toasted pine-nuts and herb salad

Planted chicken curry with vegetables,
basmati rice and papadam

Three kinds of sorbets in season with fruits
52.—

Gazpacho with crostini, chorizo and feta cheese

Fried chicken-leg steak wrapped in bacon with barbecue brasing juice
Sweet-potato fries and oven vegetables

Ice-coffee with Willisau kirsch and whipped cream
56.—

Colored leaf salad with vetable strips, berries and alpine blossoms

Pork fillet piccata with Marsala braising juice
Saffron risotto and stewed aubergines and sweet peppers

Poached peach with vanilla cream and raspberry sorbet
64.—

Melon variation with Grisons raw ham,
portwine and herb salad

Bass fillet with olive and herb vinaigrette
Fregola Sarda with dried tomatoes and fried zucchini

Vanilla ice-cream with fresh berries and meringue crumbles
71.—

Beef carpaccio with parmesan, fried mushrooms and garden rocket

Cold melon soup with portwine and mint

Veal-loin medallion wrapped in raw ham with braising juice

Lime-quark gnocchi with confitted cherry tomatoes

Yoghurt mousse with apricots and chocolate sprinkles

91.—

Vitello tonnato with red onions, caper berries and herb salad

White tomato soup with olive tapenade and basil

Entrecôte of Black Angus beef with portwine braising juice

Lemon risotto and glazed sugar peas

Coconut-chocolate cake with banana ragout and mango sorbet

98.—

OCTOBER | NOVEMBER | DECEMBER

Humus with olive oil,
mediterranean vegetables and pita bread

Wild-mushroom risotto with mascarpone,
pumpkin, brussels sprouts and parmesan chips

Warm chocolate cake with blue plums and vanilla ice-cream
52.—

Leaf salad with pumpkin and kernels

Braised beef strips Stroganov with sour cream and pickled cucumbers
Tagliolini and beans

Mulled-wine caramel flan with orange salad and pistachios
58.—

Pumpkin soup with chestnuts and amaretti

Fried chicken breast wrapped in bacon
Lemon risotto and root vegetables

Gingerbread mousse with mulled-wine pear and chocolate ganache
62.—

Fillet of salmon trout from Rubigen with onion chutney
Venere rice and creamed leek

Beef and veal filet roasted in one piece with Bearner Sauce and juice
Potato terrine with herbs and market vegetables

Passions fruit ice-parfait with chocolate cake and mango salad
98.—

Field salad with wild-boar ham and fresh figs

Jerusalem-artichoke soup with fried shrimp and orange foam

Glazed veal-shoulder roast with Calvados braising juice

Roesti croquettes and creamed savoy cabbage

Vermicelles (chestnut puree) with meringue, vanilla ice-cream and whipped cream

75.—

Fried black tiger prawns with pumpkin mousse, ginger and black sesame

Wild-mushroom risotto with mascarpone, garden rocket and parmesan-cheese chip

Deer entrecôte roasted in one piece with sour-cream sauce

Potato and herb terrine with brussels sprouts

Toblerone-chocolate mousse with fruit and sour-cream ice-cream

89.—