

saturday
sábado
samedi
dissabte
jumanosi
samstag
sabtu

SATURDAYS
12H30 TO 15H

europe

BETTER THAN BUTTER [CHF 18]

Burrata filled with a homemade jam of raspberry and sherry vinegar, pistachios, basil-infused olive oil, wholegrain toast

TARTARE TICINO [CHF 14]

Beef tartare seasoned with truffle oil, olives and Parmesan, served with toasted olive bread

FESTIVAL IN FRIBOURG [CHF 21]

Duo of duck foie gras: vanilla flavored terrine accompanied by Bénichon mustard and cacao; pan-seared escalope served with saffron brioche and vin cuit from Fribourg

RETURN OF THE SAINT [CHF 22]

Scallops pan-fried in salted butter, celeriac purée, Granny Smith apples and roasted hazelnuts, topped with a light chicken broth

asia

GADO-GADO [CHF 12]

Indonesian salad of crunchy vegetables, fried tempeh, pickled Chinese cabbage, confit of red bell peppers and ginger, peanut dressing

THE IMMORTAL DUCK [CHF 16]

Tataki of duck breast in Asian spices & Porto, with shimeji mushrooms marinated in coffee & black garlic

BONE IN SHANGHAI [CHF 18]

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet-chili sauce

desserts

HEART NOUVEAU [CHF 12]

72% dark molten chocolate cake, spherified raspberry, Alpine yogurt ice cream

THE PERENNIAL TART [CHF 12]

Lime and verbena tart, meringue and gel with elderberry liqueur

L'OR DU JURA [CHF 12]

Crème brûlée of vin jaune from the Jura, walnut ice cream and baked almond wafer

americas

ELECTRIC SASHIMIVICHE [CHF 16]

Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky peppers & Sichuan button flowers

BORN IN THE USA [CHF 15]

Cornbread waffles with smoked hazelnut goat cheese, pickled butternut, spinach, apples, cranberries, pomegranate, and a vinaigrette of maple syrup

EAT ME BABY BURGERS [CHF 10]

Mini cheddar cheeseburgers with crispy bacon and caramelized onions

¡VIVA MEXICO! [CHF 14]

Achiote-spiced pork enchiladas, cheddar cheese, pico de gallo, pickled onions, and jalapeños

middle east & africa

HMMMMUS [CHF 10]

Purée of chickpeas topped with herbs, olive oil, and served with artisanal pita bread

UNDER THE SUMAC [CHF 16]

Filet of cod seared à la plancha with an olive crumble, creamy artichoke purée topped with feta and croutons

HARISSA CHOP HOUSE [CHF 20]

Harissa-marinated lamb chops, purée of chickpeas, tahini and mint, emulsion of coriander

wines suggestions



WHITE [CHF 8]

Domaine Croix DUPLEX, Epresses, Vaud (Chasselas), Switzerland

RED [CHF 10]

Poderi SAN LAZZARO, Clandestino, Marche, (Sangiovese), Italy