



Tasting Menu 5 courses	117
Vegetarian Tasting Menu 5 courses	107

À la Carte

Sourdough Bread & House Cultured Butter	7
Einsiedler Gougères	12
Baby White Asparagus & Lovage Emulsion	10
Grilled Cucumbers & Kimchi Butter	6
Radishes, Whipped Ricotta & Rhubarb Root Oil	12
Mangalitza Lardo on Toast	10
Smoked Wild Boar & Pork Terrine, Züri Senf	12
Duroc Coppa	16
Green Asparagus, Fermented Green Tomato, Almonds & Roasted Onion	23
White Asparagus poached in Brown Butter, Cucumber Pickle Hollandaise & Fennel Seed	26
Elm Oyster Mushrooms, Black Onions, Roasted Yeast & Buttermilk Foam	23
Smoked Pike Perch, Horseradish Blancmange, Curried Carrots & Lemon	25
Fried Veal Tongue, Wild Garlic, Chimichurri & Coleslaw	26
Pork & Chicken Liver Gochuchang Ragu Pappardelle	33
Olive Oil Pomme Anna, Spring Peas, Confit Shallots & Garlic, Frisee & Mint	38
Poached Char, Swiss Chard, Sour Cream Sauce, Dill Oil & Creamy Parsley Root	48
Grilled Wild Boar, Grilled Cos Lettuce, Pickled Coriander, Lovage & Rhubarb	48
Grilled Half Pigeon, Leeks, Velouté w Vin Jaune & Morels	48
Cheese, Scottish Oatcakes & Fruit Mustard	17
Rhubarb, Stracciatella, Pistachio & Rose Pudding	15
Burnt Honey Custard Tart & Parsnip Ice Cream	15
Raw Sheeps Milk Ice Cream & Sorrel Sorbet	7
Garçoa Chocolate Sorbet & Chartreuse	9

Upcoming Events:
Sunday 2.6 Silex Mini Market

Origin meat: All meat CH unless otherwise stated. Pigeon: F
Origin fish: All fish CH unless otherwise stated.
Should you have any dietary requirements or allergies please speak to a member of staff.
All prices in CHF incl. 8.1% Mwst