

ANNIVERSARY MENU



TERRINE OF GRILLED MEDITERRANEAN VEGETABLES

on salad bed with tomato vinaigrette
Mozzarella and pesto

Chardonnay Riserva, Montes

SCOTTISH SALMON

on linguine al nero di sepia with garden rocket
and spiced bacon foam of Sigriswil

Nebbiolo il Mimo, Colline Novaresi

LEMON SHERBET WITH PROSECCO-MINT-ESPUMA

DOUBLE ENTRECÔTE OF IRISH BEEF

Cognac cream sauce
Potato tart and assorted beans

Cabernet Sauvignon, Kaiken

WOODRUFF SUMMER BERRIES "GAZPACHO"

with white peach sherbet

Coffee / tea

for two persons or more

p. p. **100.00**

incl. 4 decilitre wine, mineral water and one coffee or tea

All our meat is of Swiss origin unless otherwise stated.

All prices in CHF incl. VAT