



MENU TERRASSE



Creamy pumpkin soup
with Amaretti 11

Stew from wulffish
with Viognier white wine sauce
chestnuts and Brussels sprouts 24



Beef tenderloin medallion
with egg mushrooms
saffron barley
and red cabbage 47



or

Sautéed fillets of perch (Loë)
with egg mushrooms
saffron barley
and red cabbage 44



Red wine pear
with cinnamon ice cream
grape jelly and almond crumble 15



or

Choice of cheeses
mild or matured
with house chutney's 12



Menu of 3 courses 78
Menu of 4 courses 88
Menu of 5 courses 98





CLASSIC ACCOMPANIMENT

Incl. white & red wine, COURTwater, coffees
Per person 35



SWISS WINES

Sauvignon blanc, Château d'Auvernier 2018, NE
Vieille vignes Gamay, Les Hutins,
Dardagny 2017, GE



EUROPEAN WINES

Cies Albariño 2017, Rias Baixas, ESP
Le Volte dell'Ornellaia 2016, Toscana, IT



PREMIUM ACCOMPANIMENT

Incl. white & red wine, Eptinger, coffees
per person 55



PREMIUM WINES

Pinot gris de Fichillien 2014, Vully, CH
Château de Pez 2010, St. Estèphe, FR

