



MENU DE NOËL

Amuse Bouche

Noix de Saint Jacques bretonnes flambées
Chive velouté, mashed potatoes, Imperial Caviar
(7,9,12,14)

Œuf Onsen et chou-fleur en textures
Hollandaise sauce, smoked salmon, sourdough croutons
(1,3,4,7,12)

Filet de Boeuf "Rossini"
Périgord truffle jus, roasted duck liver, brioche, Jerusalem artichoke cream
(1,3,7,9,12)

Bonhomme de neige
Rice pudding, gingerbread, clementine
(1,3,7)

Friandises de Noël

165 CHF per person



Allergen Index:

1 Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains)

2 Crustaceans and products thereof

3 Eggs and products thereof

4 Fish and products thereof

5 Peanuts and products thereof

6 Soybeans and products thereof

7 Milk and products thereof (including lactose)

8 Tree nuts (e.g., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)

9 Celery and products thereof

10 Mustard and products thereof

11 Sesame seeds and products thereof

12 Sulphur dioxide and sulphites (at concentrations above 10 mg/kg or 10 mg/litre)

13 Lupin and products thereof

14 Molluscs and products thereof

The origin of our products and their regional character are particularly important to us. That is why we work closely with producers and partners from the surrounding area.

We source our meat from the Jenzer butcher's shop in Arlesheim and Grauwiler in Basel, while our fish is supplied by Bianchi in Zufikon.

Our bread comes from just around the corner, from the bakery "breadlove."

ORIGIN OF MEAT

CH Veal, beef
FR Poultry, Foie Gras

ORIGIN OF FISH

ES Turbot
USA Lobster

ORIGIN OF BREAD

CH