

☞ *Cold starters* ☞

*Duck's liver terrine with jelly of quince and hazelnuts,  
served with spicy apricots and crispy fried duck liver*

*Fr. 39*

☞ ☞

*Variation of salmon with soyasauce on wakame-seagrass-salad  
crispy horseradish tower*

*Fr. 38*

☞ ☞

*Fresh lobster salad served cold and lukewarm  
with black Périgord truffles and wild herbs*

*Fr. 53*

☞ ☞

*Simmental's veal carpaccio marinated with pineapple-olive-oil,  
Tartar of scallops and Granny Smith apples with curry*

*Fr. 38*

☞ ☞

*Mixed salad with nuts and a sesame crispy*

*Fr. 14*

☞ ☞

*Tomato Carpaccio with basil oil and Buffalo mozzarella*

*Fr.18*

☞ ☞

*Lukewarm Tomme de Rougemont cheese on a summer salad,  
with tomato-wild garlic-cocktail*

*Fr.24*

☞ ☞

*Roasted king prawns in a crust of fresh herbs,  
Antipasti with orange-vinaigrette and red pepper*

*Fr. 25*

*Simmental beef Carpaccio with relish sauce, mountain cheese slices and Rucola*

*Fr.27*

*Cold cucumber-dill-soup with a lukewarm salmon rose*

*Fr. 14*

☞ *Warm starters* ☞

*Mussel soup with saltimbocca of red snapper and scallop ravioli*

*Fr. 26*

☞ ☞

*Cassolette of boletus mushrooms with thyme and cottage cheese  
with young potatoes Fr. 35 / 42*

*Fr. 38*

☞ ☞

*Baked snails with herb butter and garlic bread „JP's”*

