

ACKERMANNSHOF

Restaurant & Bar

5 courses (including dessert or cheese) CHF 155

6 courses (including dessert or cheese) CHF 175

7 courses (including dessert and cheese) CHF 195

BENVENUTO DELLA CUCINA

AMUSE-BOUCHE

VITELLO TONNATO

Veal from the region – Tuna sauce – Capers from Sicily

ASPARAGO BIANCO

White asparagus – Wild garlic – Kampot Pepper Sabayon

I PLIN PIEMONTESI

Homemade ravioli with guinea fowl – Riesling sauce – Parsley

RANA PESCATRICE

Monkfish – Agretti – Beurre blanc – Tarragon

AGNELLO NOSTRANO

Swiss Lamb – Gginger Carrotpurée – Chard – Gravy

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

CIOCCOLATO FELCHLIN

Chocolate mousse – Felchlin Grand Cru Maracaibo 65% – Chocolate chips

PICCOLA PASTICCERIA