

ACKERMANNSHOF

Restaurant & Bar

<i>5 courses (including dessert or cheese)</i>	<i>CHF 155</i>
<i>6 courses (including dessert or cheese)</i>	<i>CHF 175</i>
<i>7 courses (including dessert and cheese)</i>	<i>CHF 195</i>

BENVENUTO DELLA CUCINA

AMUSE-BOUCHE

SGOMBRO

Marinated mackerel – Sliced red peppers – Rice vinegar vinaigrette

INSALATA DI POMODORI

Tomato Variations – Burrata – Tropea Onion

I PLIN PIEMONTESI

Homemade ravioli with guinea fowl – Riesling sauce – Parsley

OMBRINA SELVAGGIA

Wild Meagre – Green beans – Beurre blanc – Mustard fruits

CONTROFILETTO DI VITELLO NOSTRANO

Local veal loin – Aubergines – Fig leaves

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

FRAGOLE DI STAGIONE

Swiss strawberries – Fior di Latte ice cream – lemon balm

PICCOLA PASTICCERIA