

ACKERMANNSHOF

Restaurant & Bar

5 courses (including dessert or cheese) CHF 150

6 courses (including dessert or cheese) CHF 170

7 courses (including dessert and cheese) CHF 190

BENVENUTO DELLA CUCINA

AMUSE-BOUCHE

VITELLO TONNATO

Veal from the region – Tuna sauce – Capers from Sicily

CAVIALE ADAMAS

Sturgeon – Cauliflower – Caviar

I PLIN PIEMONTESI

Homemade ravioli with guinea fowl – Riesling sauce – Parsley

TRIGLIA DI SCOGLIO

Striped barbel – Fennel – Fish sauce

VITELLO DA LATTE

Local veal loin – Vegetable tuber – Radicchio tardivo

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

PAVLOVA

Buddha's Hand – Citrus fruits – Black cardamom

PICCOLA PASTICCERIA