

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

SGOMBRO

Marinated mackerel – Sliced red peppers – Rice vinegar vinaigrette

INSALATA DI POMODORI

Tomato Variations – Burrata – Tropea Onion

SPAGHETTI ALLA CHITARRA

Homemade spaghetti – Seafood – Bottarga from Muggine

OMBRINA SELVAGGIA

Wild Meagre – Green beans – Beurre blanc – Mustard fruits

PETTO D'ANATRA

Grilled duck breast – Broad-leaved endive – Lavender

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

COME UNA PESCA MELBA

Swiss Peaches – Almond Ice Cream – Raspberries

PICCOLA PASTICCERIA