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

SCAMPO ARROSTITO
Pan-fried Scampi – Ginger-carrot moussline – Maltese sabayon

RAVIOLI DEL PLIN
Homemade Plin Ravioli – Gravy

PESCE PERSICO ALLA MUGNAIA
Swiss Alpine Perch Fillet – Kale – Bagna Cauda

SELLA DI CAPRIOLO
Saddle of venison – Beetroot – Peppersauce
or
FILETTO DI MANZO NOSTRANO
Grilled beef fillet from the region – Rote Beete – Marsala jus

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY
Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

LA NOCCIOLA TONDA GENTILE
Profitroles – Hazelnut Ice cream – Chocolatesauce

PICCOLA PASTICCERIA