

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

FUNGO CARDONCELLO

King oyster mushrooms – Sorrel sauce – Nasturtium

TAGLIATELLE ALL'UOVO

Homemade tagliatelle – Ragù alla Bolognese – 36-month Parmigiano Reggiano

RANA PESCATRICE

Monkfish – Broad leaved endives – Salmoriglio sauce

FILETTO DI MANZO NOSTRANO

Grilled beef fillet from the region – Potato mousseline – Marsala jus

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

BABÀ AL RHUM

Peach sorbet – Bourbon Vanilla cream

PICCOLA PASTICCERIA