

# 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

##### **ASPARAGO BIANCO**

White asparagus – Oyster mushroom – Kampot Pepper Sabayon

##### **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*