

FELDBACH MENU

Marinated beetroot

Smoked Jerusalem artichoke | yoghurt
Hazelnut and beetroot vinaigrette | caraway seeds | capuchin cress

CHF 16.—

Taglierini lobster bisque

Crayfish tails | Amalfi lemon | fennel | chervil | bonito

CHF 22.—

Roasted veal rib eye

Madeira jus | chimichurri | butternut squash

CHF 48.—

Basque quark tart

Marinated plums | sour cream ice cream | bergamot | shortbread crumble

CHF 15.—

or

Cheese selection of the cheese dairy

Fig mustard | fruit bread

CHF 18.—



3-course menu without dessert CHF 75.—
4-course menu with dessert or cheese CHF 85.—

The dishes may also be ordered individually.

All prices including VAT