

MOMENTS
OF LIGHTNESS

Prologue

—

Bread and butter

—

Tartelette

Goat cheese cream, cucumber, wild herbs

—

Hay soup

Local crayfish, hazelnuts, grapes

—

Alpine char poached in mountain herbal tea

Spruce shoots, nettle taco, wild herb salad

—

Veal from local farms

Stuffed zucchini blossom with chanterelles,
wild herb mayonnaise, bone marrow cream

—

My cheese interpretation

—

A walk through the forest

Trunk, soil, stones, mushrooms

—

Epilogue

SIX MOMENTS
145

FOUR MOMENTS
125

The menu is served for the entire table

the
MENU

STARTERS

Local trout tartare

Wood sorrel, buttermilk, herb oil

—

Tartelette

Goat cheese cream, cucumber, wild herbs

SOUPS

Hay soup

Local crayfish, hazelnuts, grapes

—

Mushroom essence

Wild herbs, mushroom carpaccio, woodruff

FISH DISHES

Alpine char poached in mountain herbal tea

Spruce shoots, nettle taco, wild herb salad

MEAT DISHES

Veal from local farms

Stuffed zucchini blossom with chanterelles,
wild herb mayonnaise, bone marrow cream

CHEESE

Cheese platter from local farms

Chutney, fruit mustard, homemade fruit bread

DESSERTS

A walk through the forest

Trunk, soil, stones, mushrooms

APPETIZERS 25

STARTERS 35

MAIN COURSES 45

CHEESE AND DESSERT 25

à la
CARTE