



## Herb menu summer 2020

Wild mushroom and cranberry terrine on young frisée salad  
and lime-chive vinaigrette

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Essence of garden vegetables with  
wild garlic and rosemary dumplings

or

Chervil- Orange Lassi

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Pink slices of the roasted lamb entrecôte  
in a coat of Mountain Garden sage and mustard seed cress on  
Pecan nut polenta with ratatouille vegetables

or

Monkfish Medalions

on lovage risotto and glazed cherry tomatoes

or

Baked sweet pepper stuffed with parsley and a creamy sheep  
cheese, rosemary and balsamic plums on blue potatoes

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Quark Strudel

with homemade herb ice cream and marinated berries

CHF 65.00 p.P.

Every Wednesday - Reservation required