

TASTE THE ALPS
DISCOVER THE WORLD



GOURMETMENU by DENNIS ILIES

CULINARY INTRODUCTION

CAMPARI ORANGE
BLACK PUDDING CANELÉ | APPLE
ARTIC CHAR | PUMPERNICKEL | RED RADISH
SALAD | SARDINES | MOUNTAIN CHEESE | WHITE TRUFFLE

BREAD | BUTTER

ONION MADELEINE | TYROLEAN SPECK | CAVIAR

SALMON TROUT

CUCUMBER SALAD | TROUT CAVIAR | BUTTERMILK | DILL | HORSERADISH

TARTE DE CANARD

ORGANIC FOIE GRAS DE CANARD | MUSHROOM | GREEN PEPPER | ALGAE

NORWAY LOBSTER

DUCK FAT | EGGPLANT | YUZU | DASHI | CHICKEN SKIN

SWEETBREAD

BELL PEPPER | APRICOT | CALF'S HEAD | SAFFRON HOLLANDAISE

SADDLE OF VENISON

SPICE CRUST | GAME HAM | BEETROOT | PORT WINE FIG | RADICCHIO | PEPPER JUS

PISTACHIO

ORANGE | TARRAGON | OLIVE OIL ICE CREAM | SOUFFLÉ

PETIT FOUR

€ 275,-

**Subject to change. Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request.*

No-shows, cancellations (partial or full) within 24 hours of your reservation will be charged € 100,00 (lunch reservations) or € 150,00 (dinner reservations) per person from your credit card on file.

We serve our menu exclusively per table.