

GARDEN – EASTER MENU

BITES

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APPENZELL BREADTIME

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starters

ROLLED BARLEY & DULSE SEAWEED

Buttermilk | fennel | dill

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BEET & CURRY TAPIOCA

honey stock | hibiscus labneh

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Intermediate dishes

CAULIFLOWER 'from the oven'

herb mole | popped quinoa

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KOHLRABI 'Ragout'

Mustard seed | watercress foam | bread chip

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Main course

ARTICHOKE & COLORFUL CARROTS

Wild garlic potato mash | coriander seeds

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PRE-DESSERT

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Dessert

PARSLEY 'Glace' & HAZELNUT 'Cream'

Carrot stock | aniseed hippe

or

CHEESE SELECTION 'from the region'

Fruit bread | Appenzeller bitter mustard

The garden menu is vegetarian.

Four-course menu (without side & kohlrabi)	115
Five-course menu (without beet)	125
Six-course menu (all courses)	135

All prices quoted are in CHF and include VAT.
Please ask our service staff if you have any allergies or intolerances.
Subject to change without notice.