STARTERS

Roasted tomatoes with thyme, creamy burratina and ciabatta crisp
Puech Haut Prestige, Languedoc

or

Chilled coco-cucumber soup, peppered mint granita
Sancerre, François Crochet, Sauvignon Blanc, Loire

or

Crunchy radish and turnip carpaccio, Sunomono vinegar and aromatic herbs
Humagne Blanc, Cédric Flaction, Valais

MAIN COURSES

French style peas, grilled tofu and spring onions
Rully, Chardonnay, Joseph Drouhin, Bourgogne

or

Vegetable casserole and broth
Sancerre, François Crochet, Pinot Noir, Loire

or

Roasted white asparagus, rösti of celery and Parmesan cream
L'Îlot Noir, Domaine des Balisiers, Genève

DESSERTS

Apricot-verbena tart and pistachio ice-cream
Tariquet, Premières Grives, Côtes de Gascogne

or

Strawberry and mint soup
Moscato d'Asti, Piémont

or

Melon granita and basil espuma
Porto, Graham's 10 years, Douro

Starter & main course & dessert: CHF 46.-
Starter & main course or main course & dessert: CHF 36.-
Wine pairing suggestions

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