

DINNER MENU



Tasting Menu 98 chf

Let the chefs surprise you, buy the ticket and enjoy the ride

Bar Snacks

Gaijin Brussel Sprouts 17 Smoked Tuna Flakes, Puffed Rice, Spicy Sauce	Kentucky Fried Artichokes (V) 16 Buttermilk, Black Truffle Aioli, Lemon Oil	Salmon Tartar 19 Salmon, Avocado, Toast
Popcorn Chicken 18 Basil, Secret Sauce		

Sea

Boston Prawn Roll 24 Brioche, Tiger Prawns, Spicy Cocktail Sauce	Grilled Octopus 34 Sauce Romesco, Pickled Beetroots	Snow Crab Arancini 21 White Crab Claw Meat, Tartar Sauce
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Land

Old Inn Steak Tartare 25 / 42 Egg Yolk, Capers, Chili, Focaccia, 70g or 140g	Beef Short Rib 46 Roasted Corn Puree, Hot Sauce, Leek Salad	Five Spice Duck Breast 39 Shiitake Duxelles, Spring Onion
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Garden

Muscat Pumpkin (V) 19 Coconut Yoghurt, Curry Granola	Courgette & Burrata (V) 24 Basil Oil, Toasted Grains, Fried Capers	Roasted Cauliflower 24 Salsa Verde, Pangrattato, Kimsu, Katsobushi
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Specials

Please ask your Server for today's Specials

Sides

Garlic Fries (V) 11	Grilled Bread & Butter 8	Mixed Greens Salad (V) 11
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Desserts

Poached Figs 16 Fig Leaf Oil, Burnt Meringue, Vanilla Ice Cream	Death By Chocolate 16 Flourless Chocolate Cake, Raspberry Sorbet	Affogato (V) 8 Daily Ice Cream
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(V) - Vegetarian

ORIGINS DECLARATION

Pork - CH, ESP | Beef - ARG, CH, AUS, ESP, IE | Seabass - VN | Prawns - VN, NZ | Chicken - CH, FR | Octopus - ESP | Scallops - JPN | Tuna - ESP, PT, NZ, MAR | Duck - NL, FR | Salmon - SCO | Bread - CH

Please do ask about allergens & inform us of dietary requirements. Meats from USA, NZ, AUS and South America may contain hormones and or antibiotics.
MwST included with bill.

DINNER MENU

Degustationsmenü 98CHF



Lassen Sie sich von den Köchen überraschen, kaufen Sie das Ticket und geniessen Sie die Fahrt

Bar Snacks

Gaijin Rosenkohl 17 Katsuobushi Flocken, gepuffter Reis, würziges Aioli	Kentucky Fried Artichokes (V) 19 Buttermilch, schwarzer Trüffel Aioli	Lachs Tartar 16 Lachs, Kapern, Avocado Creme, Toast
Popcorn Chicken 18 Basilikum, würziges Aioli		

Sea

Boston Prawn Roll 24 Brioche, Tiger Garnelen, Würziger Aioli	Gegrillter Octopus 34 Sauce Romesco, Eingelegte Rote Bete	Snow Crab Arancini 21 Weisses Krabbenscherenfleisch, Remoulade
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Land

Old Inn Steak Tartare 25 / 42 Eigelb, Kapern, Chili, Focaccia, 70 g 140g	Rinderippe 46 Maispüree, Scharfe Soße, Lauchsalat	5 Gewürze-Entenbrust 39 Shiitake Duxelles, Frühlingszwiebeln
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Garden

Muskat Kürbis (V) 19 Kokosjoghurt, Curry-Granola	Zucchini & Burrata (V) 24 Basilikumöl, geröstete Körner, gebratene Kapern	Gerösteter Blumenkohl 24 Salsa Verde, Pangrattato, Kimsu, Katsobushi
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Specials

Bitte fragen Sie Ihren Server nach den heutigen Specials

Sides

Knöbli Pommes Frites (V) 11	Gegrilltes Brot und Butter 8	Grüner Salat (V) 11
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Desserts

Pochierte Feigen 16 Feigenblattöl, gebranntes Baiser, Vanilleeis	Tod durch Schokolade 16 Mehlfreier Schokoladenkuchen, Himbeersorbet	Affogato 8 Tages Glacé
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