

VALSANA

QWEER TAVOLATA TO SHARE

Brokkoli Salat | ☞

Karotte | Gurke | Nüsse | grünes Aioli Dressing
Broccolisalad with carrot, cucumber, nuts and green aioli dressing

Saiblingstatar | gf

Pastinakenrösti | Salz-Aprikose | Senfkörner
Char tartare with parsnip rosti, salt-apricot, mustardseeds

Capuns | ve

Veloute | Gryuere | Wildkräuter
Capuns with veloute, Gryuere, wild herbs

Kürbis-Sanddornsuppe | ve | lf | gf | ☞

Safran | karamellierter Kürbis
Pumpkin-seabuckethornsoup with safran and caramelized pumpkin

Birnen-Senfsuppe | ve | lf

Dinkel | schwarze Baumnuss
Pear-mustardsoup with spelt and black walnut

Maronensuppe | ve | lf | gf

Trüffel | Kresse
Chestnutsoup with truffle and cress

Hirschkalbsbäckchen | gf

Baumnuss-Kartoffelpüree | Preiselbeeren | Parmesan-Rosenkohl
Venison cheeks with walnut-mashed potatoes, cranberries, parmesan brussels sprouts

Süsskartoffel-Mangoldstrudel | ve
Topinambur | Kräuterseitling | Hafer
Sweet potato-chard strudel with
Topinambur, king oyster mushroom, oats

Kalbstafelspitz | gf

Sauce Hollandaise | Babykarotten | Kräuter Polenta
Veal boiled beef with hollandaise sauce, baby carrot, herbs polenta

Spinatknödel | ☞

Waldpilze | Spinat | Pilzschaum
Spinach dumpling with forest mushroom | spinach | mushroom foam

Himbeeren Panna Cotta Törtli | Himbeersorbet | ve
Raspberry panna cotta cake with raspberry sorbet

Schokoladenravioli | ve

Nuss-Zwetschge | Cassis | Rotwein-Buttereis
Chocolate ravioli with nuts-plum, cassis, redwine butter rice

Dattelkuchen | lf | ☞

Zweierlei Quitte / Karamellsose
Date cake with two kinds of quince and caramel sauce

Menü 70 CHF pro Person

Exklusive Getränke