

# Winter menu

## FLAVOUR & BALANCE

Health à la carte

The well-being of our patients and their visitors is at the heart of everything we do. Discover our signature FLAVOUR & BALANCE cuisine – from Swiss Medical Network. Light, healthy – and perfectly balanced for your well-being.




## Starters

Passion and vanilla Scallop Carpaccio, Chervil root, bread crumbs CHF 28.00

Jerusalem artichoke velvet with Piemont hazelnut  CHF 16.00

## Vegetarian dishes


Lamb's lettuce with curry roasted pumpkin, Pecorino shavings and Mushroom red onions pickles and roasted seeds  CHF 19.00

The "winter garden" variation of mix of raw seasonal vegetables  CHF 26.00

Fresh tagliolini with with grated black truffle CHF 39.00

## Fish

Fillet of grilled turbot, Chicory, walnut condiment  
Citrus fruit sauce   CHF 42.00

Swiss salmon steak, creamy garlic sauce  
tender potatoes and Seasonal vegetables  CHF 36.00

## Meat

Yakitori glazed "Dombes" duck breast fillet  
beetroot variation, almond and pomegranate   CHF 38.00

Country veal spare ribs with mushrooms  
sauteed Broccoli raab, veal juice  CHF 49.00

## Desserts

Coffee with gourmet dessert	CHF 14.00
Tart of the day	CHF 8.00
Dessert from our Pastry Chef	CHF 6.00

Our team will willingly give you information as to the ingredients in the dishes in case of allergies or specific diet.

 Gluten-free  Lactose-free

Provenances: Scallops: North Atlantic Canada / Turbo: Spain / Duck : Switzerland, France / Veal: Switzerland

Service and tax 7.7% included.