

## 1. August 2024 Gourmet menu from the field, forest and meadow kitchen

Swiss salmon from Lostallo GR  
Kalamansi sphere / Bernese rose-apple with chilli / pea-mint sorbet / beetroot



Meadow herb soup from the Handeck  
Verjus from Spiez / herb seitling / pear / fennel crunch



Amalfi lemon with mountain rosemary  
Faceplant gin from Guttannen / sea buckthorn sorbet



Local veal fillet  
Bâtonnets of carrots from Seeland / honey from Guttannen / spring leek relish / duxelles falafel /  
Homemade Ziger malfatti with Munden saffron / périgueux sauce



Gâteau Chocolat  
Olive oil and rosemary / curd-chilli ice cream / pineapple / passion fruit



Brie from the «Molki Meiringen»  
stuffed Taggiasca olives with cream cheese from Guttannen  
Mango mustard with cardamom / pear / pan forte



Chef de Cuisine Roman Crkon