

Abendmenu Pfingstsonntag | Dinner Sunday

VORSPEISE | STARTERS

GERÄUCHERTE ENTENBRUST | Gurke | Rettich | Melone
Smoked duck breast | cucumber | radish | melon

GERÄUCHERTE FORELLE AUS RUBIGEN | Pancake | Spargelsalat
Smoked trout from Rubigen | pancake | asparagus salad

BURRATA AUS SCHANGNAU | Radieschenpesto | schwarze Nuss | Ciabatta
Burrata from Schangnau | radish pesto | black walnut | ciabatta

FRÜHLINGSSALAT | Radieschen | Sprossen | Weizencracker
Spring salad | radishes | sprouts | wheat crackers

ZWISCHENGANG | INTERMEDIATE COURSE

KRÄUTER-SCHAUMSÜPPCHEN | Jakobsmuschel | Vanilleöl
Herb foam soup | scallop | vanilla oil

JOGHURT-BASILIKUM-SORBET
Yoghurt and basil sorbet

MINI-FLAMMKUCHEN | Zwiebel | Tomate | Traube | Rohschinken
Mini tarte flambée | onion | tomato | grape | raw ham

BÄRLAUCH-KARTOFFELESPUMA | Wachtelei | Oona Kaviar Osietra
Wild garlic and potato espuma | Quail egg | Oona caviar Osietra

HAUPTGANG | MAIN COURSE

ENTRECOTE VOM WEIDERIND | Kartoffelpüree | Erbsen | grüner Spargel
Entrecote of pasture-fed beef | mashed potatoes | peas | green asparagus

SEETEUFEL | Zitronenrisotto | Mönchsbart | Karotte
Monkfish | lemon risotto | Monk's beard | carrot

HAUSGEMACHTE TAGLIALINI | Morchelvelouté | Onsen-Ei | Frühlingsgemüse
Homemade tagliolini | morel velouté | onsene egg | spring vegetables

WIENER SCHNITZEL | Kartoffelsalat | Preiselbeeren | Zitrone
Viennese escalope | potato salad | cranberries | lemon

EDEN BEEF BURGER

DESSERT

SCHOKOLADENKÜCHLEIN MIT FLÜSSIGEM KERN
Chocolate cake with liquid core

CHAMPAGNERSORBET
Champagne sorbet

KÄSEAUSWAHL | Panforte | Chutney
Selection of cheeses | panforte | chutney

PANNA COTTA | Rhabarber
Panna cotta | rhubarb