



## Aperitiv

Larmandier-Bernier, Rosé de Saignée	26
Gusbourne, Blanc de Blancs 2014	22
Vermouth tonic	20
Focus Signature G&T	24

## Pairing beverages

big   small	138   94
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## Oyster

## Beef tatar

## Brüggli salmon trout

## Bread from Eigenbrötler

## «Tartelette»

## “Tempus Inspirante”

## Pike-perch

## Veal breast

## LUMA pork chop

## Celery

## Apricot

## Snacks

## Dishes

buttermilk | herbal oil

duck liver ice cream | beetroot

slightly cooked | vinaigrette | radish

buckwheat | butter | roasted vegetables

scarlet shrimp | tomato | dill

chawanmushi | cauliflower | chives

roasted | fennel | herbs

scallops | onion | velouté

artichoke | romana salad | sauce vierge

## Dessert

apple | salty caramel | milk chocolate

from wallis | white chocolate | fresh cheese

## Sweet treats

Menu big | small                      265 | 225

## Supplements

## Kaviari caviar “Menu complement”

20g | 50g | 100g                      85 | 175 | 325