

## WIDDER LUNCH EXPERIENCE

### APPETIZER

BEEF

FROM «CHÂTEAU DE RAYMONTPIERRE»  
goulash bun | dried beef | beef tatare taco

### STARTERS

POACHED GILLARDEAU OYSTERS

onion | iced béarnaise | chives

NORWEGIAN SALMON

radish | herbs | Oscietra caviar

CRISPY PORK BELLY RAVIOLI

perigord truffle | wild broccoli | yuzu

### MAIN COURSE

FRIED SCALLOPS

tom yum | peanut | kaffir lime

or

MIERAL GUINEA FOWL

beans | olive | Piment d'Espelette

### DESSERT & CHEESE

PEAR GUTE LUISE

sorrel | rooibos tea | macadamia

or

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” FROM FERRETTE

fruit bread | pear mustard | sour pickles

### SWEET FINISH

canelé | pistachio - nougat | banana split

Menu CHF 160.-

Matching wines: 3 glasses CHF 70,-

All prices in CHF and incl. VA

For information about allergens and origin in individual dishes, please contact our service staff.