

ENJOYMENT- FEELING	CONTRAST-HARMONY
vision-Contemporary	FINE-casual
SIMPLE-fascinating	Personally-EXCITING
REGION-energy	SPONTANEOUS-Spring

PRISMA MENU 130

Follow the recommendation of the culinary team and try our 5 course signature menu.

Starters

Spring salad with buffalo mozzarella, Granny Smith apple, sunflower seeds and limes dressing	22
Marinated king mackerel with cucumber, radish, herbs cream, tobiko and dill emulsion	36
Duck liver terrine with duck liver ice cream, beetroot, cassis and hazelnut	32
Lobster bisque with shrimps tatar, tapioka and smoked almonds	28

Intermediate courses

Egg yolk tempered, with spring vegetables, mushrooms and brown butter foam	28
Pike-perch fried, with glazed turnip cabbage, radish and verjus beurre blanc	38 / 54
Scallops fried, with peas, Lardo di Colonnata and marinated garden vegetables	34 / 45

Main courses

Cod fried, with asparagus, mushrooms and buttermilk foam	38 / 54
Grand cru pork fried saddle and lightly smoked belly, with cubio and artichokes	52
Veal roasted saddle and glazed sweetbread, with cauliflower and orange rapeseed foam	54
Filet and short rib of beef fried and braised, with purple carrots, roasted carrot cream and onions	62

All prices are in Swiss Francs and inclusive VAT. of 8%
Origin: veal CH; beef CH; fish & seafood F/CH/AU/JPN/NOR; pork CH