



Loggia

3 courses Menu 60€

La Carte

By Chef Aurélien Egger

To Start

Sweet spices peking prawns, braised endivette and smoked curry mayonnaise	26,00€
Green Asparagus, mackerel caviar and coal hollandaise sauce	24,00€
Beetroot cooked in its juice, creamy burratina and wasabi dill sauce	24,00€
Grilled leeks, confit egg yolk and pickles of white radish	22,00€

Main course

Poultry cooked on its chest, tarragon carrots and citrus	30,00€
Poached cod fish, parsnip cream and lemon seasoning	34,00€
Ventoux pork belly, clear broth and confit root-vegetables	32,00€
Nori and sea bass roll, fresh fennel with dill, olive oil sauce	32,00€
Truffle studded celery, mushroom aroma sauce and arugula	32,00€

The Chef invites you to share the prim Rib
120,00€

The desserts by Pastry Chef Trent Szyska

Vanilla confit apple tartare, financier, almond paste ice-cream	14,00€
Lemon cloud, fresh herbs sorbet, coal meringue and confit lemon	16,00€
Araguani chocolate, Whisky cream and coffee ice-cream	18,00€
Cheesecake mousse, strawberry tartare, citrus and rhubarb ice-cream	14,00€