

THE WINTER CABINS

STARTERS

Homemade flat Potato rösti, Iberico ham,
winter truffle, truffle cream, watercress 26

Homemade flat Potato rösti, sautéed wild
mushrooms, Ceps, King oysters,
truffle cream, watercress (v) 24

Homemade flat Potato rösti, smoked salmon,
chive crème fraîche, watercress 24
upgrade with 30g Royal Oscietra caviar 130

Braised Oxtail soup, winter vegetables,
toasted gruyère croute 17

Grilled winter vegetables, carrots, parsnips, purple
tender stem, endive cups, with either whipped
Gorgonzola *or* vegan tahini & citrus dip (ve) 16

Braised short rib croquettes,
smokey barbecue dip 22

MAINS

Veal schnitzel (200g), lingonberry chutney,
horseradish celeriac remoulade 42

Veal Jaeger schnitzel (200g), wild mushroom
sauce, horseradish celeriac remoulade 45

Robata grilled spiced Monkfish, kohlrabi,
pickled mustard, warm tartare sauce 44

Half a Spit Roasted chicken, koji, sage 32

Tyrolean Hash, sauté potato, Lyonnaise onions,
sprouts, salsify, sauerkraut, fried egg (v) 26
upgrade with black truffle shavings(10g) 40

Roasted Broccoli, barley soubise purée, charred
sprouts, chestnut mushrooms, Jerusalem
artichokes, shaved vegan cheese (ve) 24

Cheese Spätzle, Emmental, crispy shallots (v) 28

SIDES

Truffle French fries (v) 11

Baby gem, radish, dill, cucumber, sour cream & herb dressing (v) 12

Bitter leaf winter salad, citrus segments, figs, chilli pecans,
virgin rapeseed dressing (n, ve) 15

Duck fat baked root vegetables 11