BUSINESS LUNCH

Green pea and wasabi soup

or

Wild-caught prawn cocktail
Avocado | Celery | Brioche Toast

Confit lake zug trout
Lemon dill foam | Mashed potatoes | Glazed fennel

or

Diced fillet of swiss pasture-raised beef
Cognac Sauce | Handmade Tagliolini | Market Vegetables

Caramelised Pineapple
Coconut | Lime

2 Course Menu CHF	68.00
3 Course Menu CHF	75.00

Prawns from Argentina, venison from the EU and trout from lake Zug