

BG'S WINTER EVENT MENU DINER 2024

DEAR GUESTS

YOU ARE WELCOME TO PUT TOGETHER YOUR OWN PERSONAL AND STANDARD-
ISED MENU FROM THE VARIOUS SUGGESTIONS. WE LOOK FORWARD TO YOUR
SELECTION AND WILL BE HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE

WITH CULINARY GREETINGS

URS GSCHWEND

STARTERS

SALADE DUCETTE

corn salad | farmer's egg | crispy bacon

SWISS ALPINE LACHS

avocado | wasabi | cucumber

SWISS BEEF TATAR

cauliflower | bread crisps | belper Knolle

SPICY MANGO

burrata | mango | chili

WARM STARTERS

HOKKAIDO

pumpkin foam | cubes | pumpkin seed oil

BISQUE D'ECREVISSES

crayfish | julienne | Sântis Malt

RAVIOLI

wild mushrooms | brussel sprouts
cranberries

FOIE DE CANARD

roasted duck liver | chutney |
raspberry vinegar

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MAIN COURSE

DORADE ROYALE

soya | miso | pak choi

ALPSTEIN POULET SUPRÊME

alpine chicken breast | thyme | winter spinach

VEAU DU SIMMENTAL

veal steak | wild broccoli | wild mushrooms

CENTER CUT

beef filet | pepper sauce | winter vegetables

AQUARELLO

risotto | pumpkin | chestnut

DESSERT

BG'S CHOCOLATE MOUNTAIN

caramel | sea buckthorn | crumbles

APFELKUCHEN

vanille | boskoop | nuts

AVOCADO

avocado | cacao | kombucha

TIRAMISU

mascarpone | espresso | amaretto

CHEESE

EIGER MILCH & JUMI

Bergsteiger | La Sanglé | Truffle
La Bouse | Summerhimu | Crème
Chèvre | Fruit Bread | Grapes | Fig
Mustard

PREISE

3 GANG | 110

4 GANG | 125

5 GANG | 140