

ACKERMANNSHOF

Restaurant & Bar

<i>5 courses (including dessert or cheese)</i>	<i>CHF 155</i>
<i>6 courses (including dessert or cheese)</i>	<i>CHF 175</i>
<i>7 courses (including dessert and cheese)</i>	<i>CHF 195</i>

BENVENUTO DELLA CUCINA

AMUSE-BOUCHE

VITELLO TONNATO

Veal from the region – Tuna sauce – Capers from Sicily

CARPACCIO DI ORATA

Sea bream – Radishes – Consommé Hanoi

I PLIN PIEMONTESI

Homemade ravioli with guinea fowl – Riesling sauce – Parsley

RANA PESCATRICE

Monkfish – Agretti – Beurre blanc – Tarragon

FILETTO DI MANZO

Beef fillet from Jenzer butchers – Mashed potatoes – Black truffles

SELEZIONE FORMAGGI ARTIGIANALI A CURA DI ANTHONY

Cheese selection from Eleveur de Fromages Antony in Vieux-Ferrette

PERE «BUONA LUISA»

Spiced wine – Fior di Latte ice cream – Tonkabean

PICCOLA PASTICCERIA