



Restaurant 1903

Starters

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| Buratta ♦ San Marzano tomatoes ♦ Oona caviar from Frutigen | 22 |
| Home-made taglierini ♦ summer truffle ♦ bacon with herbs from Grindelwald | 22 |
| Lamb carpaccio from Wallis ♦ figs ♦ feta | 21 |
| Cold char fillet from the Riviera Vaudoise ♦ avocado cream ♦ herbs | 20 |
| Romanesco cream soup ♦ roasted almonds ♦ sour cream | 14 |

Main courses

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| Veal fillet Mignon ♦ champignons de Paris ♦ hash brown | 58 |
| Argovian Highland beef tagliata ♦ meat jus ♦ baby carrots | 56 |
| Pork entrecôte «Grand Cru» ♦ fennel puree ♦ mustard velouté | 42 |
| Fried pike-perch fillet ♦ zucchini compote ♦ olive oil foam | 41 |
| Home-made gnocchi with herbs ♦ gorgonzola ♦ peas | 28 |

Desserts & Cheeses

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| Selection of 5 cheeses ♦ home-made chutney ♦ fruit bread | 16 |
| Chocolate ganache ♦ raspberries ♦ sable | 17 |
| Meringue ♦ berries ♦ double cream from Gruyère | 14 |
| Crispy puff pastry ♦ orange cream ♦ caramel with Grand Marnier | 14 |
| Ice cream or sorbet of your choice (vanilla, chocolate, coffee, strawberry, lemon, wild berries) | 4.5 |
| Surcharge for whipped cream | 1 |

All prices are in CHF and included 7.7% VAT.

All our meat and fishes are sourced in Switzerland.

For detailed information about ingredients, which can trigger allergies, please ask one of our staff member.