



TASTING MENU MEAT

To start...

MIXED SALAD 

To continue...

PUMPKIN CREAM    
almond milk mousse and chestnut crumble

HERENS BEEF TAGLIATA 

*rocula leaves, sbrinz shavings, balsamic vinegar
reduction and homemade fries*

To finish...

SUD-TYROL APFELSTRUDEL  

ice cream

60.- per person

All prices are in CHF / TTC



TASTING MENU

FISH

To start...

MIXED SALAD 

To continue...

SNACKED SCALLOPS 

*beetroot purée, pear chutney and
crushed hazelnuts*

SNACKED OCTOPUS TENTACLE 

treviso, chickpea purée and sundried tomatoes

To finish...

WINTER CUP 

*Vermicelli, pear sorbet, figs
and pears in syrup*

55.- per person

All prices are in CHF / TTC



TASTING MENU VEGETARIAN

To start...

CONZOR'S WARM GOAT
CHEESE SALAD



dried tomatoes in oil and nuts

To continue...

PARMIGIANA



GNOCCHI WITH PESTO SAUCE



shaven ricotta salata and sundried tomatoes

To finish...

CRÈME BRÛLÉE WITH SAFFRON



whipped coffee cream




50.- per person

All prices are in CHF / TTC

SALADS AND SOUPS

CONZOR'S WARM GOAT CHEESE SALAD    	14 CHF
<i>Dried tomatoes in oil and nuts</i>	
MIXED SALAD 	7 CHF
SOUP OF THE DAY	10 CHF
PUMKIN CREAM    	14 CHF
<i>Almond milk mousse and chestnut crumble</i>	

APPETIZERS

DUCK AND RABBIT TERRINE	15 CHF
<i>Homemade pickles salad and bergamot dressing</i>	
SNACKED SCALLOPS 	20 CHF
<i>Treviso, chickpea purée and sundried tomatoes</i>	
BEEF TARTARE  	20 CHF
<i>Served with toasts</i>	

PASTA

GNOCCHI WITH PESTO SAUCE 	27 CHF
<i>Shaven ricotta salata and sundried tomatoes</i>	
TAGLIOLINI CACIO E PEPE AND SUMMER TRUFFLE   	29 CHF
SUMMERTIME RISOTTO ACQUERELLO  	26 CHF
<i>Brunoise of seasonal vegetables and confit lemon, black olive powder</i>	
PAPPARDELLE WITH WILD BOAR STEW 	30 CHF

EARTH

GUINEA FOWL SUPREME

Grated truffle, meat juice with truffle, risotto with herbs and spring vegetables

42 CHF

BEEF TARTARE

38 CHF

PARMIGIANA

*possibility of offering this dish in a vegan version

25 CHF

HERENS BEEF TAGLIATA

Rocket, sbrinz shavings, balsamic vinegar reduction and homemade fries

38 CHF

CONZOR'S WARM GOAT CHEESE SALAD

Dried tomatoes in oil and nuts

25 CHF

CONZOR BEEF BURGER

Homemade sauce, tomatoes, raclette cheese, salad and Agria fries

34 CHF

DEER ENTRECÔTE

Red cabbage, Brussels sprouts, marrons glacés, chestnut spätzlis and lingonberry jam

42 CHF

SEA

SNACKED OCTOPUS TENTACLE

Treviso, chickpea purée and sundried tomatoes

40 CHF

PERCH OF LOË IN TEMPURA

Agria fries, salad, saffron mayonnaise

46 CHF

HOMEMADE DESSERTS

CHOCOLATE FONDANT

Ginger and honey and apricot sorbet

12 CHF

SUD-TYROL APFELSTRUDEL

Ice cream

14 CHF

WINTER CUP

Vermicelli, pear sorbet, figs and pears in syrup

12 CHF

CRÈME BRÛLÉE WITH SAFFRON

Whipped coffee cream

13 CHF

FRUIT SALAD

10 CHF

ICE CREAM SELECTION

4 CHF

All prices are in CHF / TTC

ALLERGY INFORMATION



Vegetarian



Vegan



Gluten



Lactose



Nuts, Grains

For any other intolerances or allergies, please let our team know

ORIGIN OF MEAT & FISH

Perch - Switzerland

Octopus - Central East Atlantic Ocean (FAO 34)

Scallops - Northwest Atlantic (FAO 21)

Guinea fowl - France

Beef - Switzerland

Rabbit - Switzerland

duck - France

Deer - New Zealand

Wild boar - Austria