

TASTING MENU MEAT

To start...

MIXED SALAD

To continue...

PUMPKIN CREAM A GOOD almond milk mousse and chestnut crumble

HERENS BEEF TAGLIATA

rocula leves, sbrinz shavings, balsamic vinegar reduction and homemade fries

To finish...

SUD-TYROL APFELSTRUDEL

ice cream

60.- per person



TASTING MENU **FISH**

To start...

MIXED SALAD



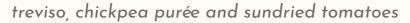
To continue...

SNACKED SCALLOPS



beetroot purée, pear chutney and crushed hazelnuts

SNACKED OCTOPUS TENTACLE



To finish...

WINTER CUP

Vermicelli, pear sorbet, figs and pears in syrup

55.- per person



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 BRÙLÉE WITH SAFFRON

whipped coffee cream

50.- per person

SALADS AND SOUPS

CONZOR'S WARM GOAT CHEESE SALAD *** [] @ Dried tomatoes in oil and nuts	14 CHF
MIXED SALAD V	7 CHF
SOUP OF THE DAY	10 CHF
Almond milk mousse and chestnut crumble	14 CHF

APPETIZERS

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

PASTA

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

EARTH

GUINEA FOWL SUPREME (Fig. 1) Grated truffle, meat juice with truffle, risotto with herbs and spring vegetables	42 CHF
BEEF TARTARE	38 CHF
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HERENS BEEF TAGLIATA () Rocket, sbrinz shavings, balsamic vinegar reduction and homemade fries	38 CHF
CONZOR'S WARM GOAT CHEESE SALAD A 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	42 CHF
SEA	
SNACKED OCTOPUS TENTACLE	40 CHF
PERCH OF LOË IN TEMPURA Agria fries, salad, saffron mayonnaise	46 CHF
HOMEMADE DESSERTS	
CHOCOLATE FONDANT	12 CHF
SUD-TYROL APFELSTRUDEL	14 CHF
WINTER CUP WE Vermicelli, pear sorbet, figs and pears in syrup	12 CHF
CRÈME BRÙLÉE WITH SAFFRON A Whipped coffee cream	13 CHF
FRUIT SALAD	10 CHF
ICE CREAM SELECTION	4 CHF

ALLERGY INFORMATIONS



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