



SEASONAL

The beetroot is at the center of our new creation «Braised Beetroot with Emmer Risotto and Dried Fruits» - following the leaf-to-root principle, we use all the components of the beetroot. Did you know that emmer is one of the oldest grains and the ancestor of wheat and spelt? Enjoy!

Celery Apple Soup 🌿 🥕 🍷 🥔

potato, onion, walnuts, garden lovage

11.50

Enikerhof Tomato Salad 🌿 🥕 🍷 🍅

black-lime-vinaigrette, garden radish, basil, carnation blossoms

16.50

Oyster Mushroom Skewer with Spelt Pasta 🌿 🍄 🍷 🍝

enikerhof tomatoes, spring onion, basil-lemon-oil, rosemary, red peperoncini

28.50

Braised Beetroot with Emmer Risotto and Dried Fruits 🌿 🍄 🍷 🍅 🍷 🍝

beetroot leaf chips, dried apricots, dried dates, roasted almonds, thyme

30.50

Plums³ 🌿 🍄 🍷 🍷 🍷

sorbet, broken triple chocolate cookie, orange zest, cinnamon

14.50

Wine natural

Müller-Thurgau AOC Bio

Switzerland, Zurich, Winery Bessons-Strasser

Charming, elegant, sweet and fresh. A perfect, uncomplicated and stimulating accompaniment.

Goes perfectly with the Enikerhof Tomato Salad.

8.- / 52.-

Zweigelt AOC

Switzerland, Zurich, Winery Bessons-Strasser

Light, straight and juicy with a taste of blackberries, plums and spices.

Pairs wonderfully with Oyster Mushroom Skewer with Spelt Pasta.

8.50 / 56.-

Beer from Puidoux on the shores of Lac Léman

33cl

Houleuse

Brasserie Docteur Gab's

Light, fruity, cloudy Belgian-style wheat beer.

Goes perfectly with the Braised Beetroot with Emmer Risotto and Dried Fruits.

9.-