

ALMI

how much

POP-UP

is the fish?



MIENIU



ALM



STARTERS

how much

CARPACCIO OF BAKED BEETROOT

Finely sliced, baked beetroot, served with goat cheese mousse, candied walnuts, orange segments and a balsamic reduction.

19 CHF

is the fish?

GRILLED GREEN ASPARAGUS

Served with parmesan foam und hazelnut crunch

19 CHF

GREEN GAZPACHO WITH LEMON-BASIL SORBET

Served with cucumber and almonds

15 CHF

CITRUS-MARINATED TROUT

Accompanied by a mustard and dill sauce, cucumber granita and crispy trout skin

21 CHF



MAIN COURSES

RIBEYE STEAK FROM SWISS BEEF

(200gr)

Served with triple-cooked chips, béarnaise sauce
and Nick's coleslaw

52 CHF

WHOLE TROUT FRIED IN LEMON AND HERB BUTTER, REFINED WITH CAPERS

Accompanied by black salsify

45 CHF

PEA-RISOTTO WITH GREEN ASPARAGUS

Finished with lemon and mint

32 CHF

FRIED CAULIFLOWER STEAK

With Romesco sauce made from roasted hazelnuts
with a white bean puree and garlic-confit

32 CHF



DESSERT

how much

ETON MESS WITH FRESH BERRIES

A layered dessert of meringue, fresh summer berries and whipped cream

13 CHF

is the fish?

MANGO CRÈME MILLE-FEUILLES WITH COCONUT ICECREAM

Fluffy pastry layered with mango cream, served with coconut icecream

15 CHF

AFFOGATO

Espresso with vanilla ice cream and whipped cream

9 CHF

