

SPITZ

CHEF'S RECOMMENDATIONS

as a Winter 4-Course Menu for CHF 117.00 per person
or as 3-Course Menu (without Intermediate) for CHF 99.00 per person

STARTER

Veal cheek ravioli with mushroom consommé,
served with porcini cream and pumpkin chips 28.00

INTERMEDIATE COURSE

Salsify cream soup with nut pesto and salsify tempura 17.50

MAIN COURSE

Appenzell duck breast, grilled over charcoal,
with truffled veal jus,
accompanied by braised beets and Walliser Cholera 56.00

DESSERT

„Charlotte Royale“ – cake, filled with chocolate cream,
served with spruce tip ice cream and almond brittl 22.00