



CHEFS ON THE MOUNTAIN

TASTING MENU BY

YANICK MUMENTHALER
Foundation Schlossgut
Münsingen

ROC GREISLER
Founder, Cook & Cater
Bern

FLORIAN BETTSCHEN
Congress Hotel Seepark
Thun

ERIC GLAUSER
The Capra
Saas-Fee

APERITIF THE CAPRA BAR & LOUNGE

Petite Arvine AOC 2016, Chai du Baron, Bramois

SALMON TROUT FROM RUBIGEN

Mustard | dill | apple | "Belperknolle" cheese

Kosmo AOC 2015, Ozenit, Granges

CALF TAIL

Dried pear | radish | caviar | watercress

*Pinot noir L'Enfer du Calcaire 2012, Histoire d'Enfer,
Corin-sur-Sierre*

"HOLZEN" BEEF *3

Asparagus | ponzu | quinoa

Humagne Rouge 2015, Cave St. Mathieu, Chalais

VARIATION

Beetroot | oats | rhubarb | white chocolate

*Malvoisie Flétrie Salquenen Valais AOC 2014,
Albert Mathier & Fils, Salgesch*

4 COURSE MENU INCL. WINE PARING 165

Sunday, 8th April 2018