



CHEFS ON THE MOUNTAIN

TASTING MENU BY

ERIC GLAUSER

The Capra
Saas-Fee

DOMENICO IAVARONE

Tenuta Villa Guerra
Italy

OLIVER GLOWIG

Barrique by Oliver Glowig
Italy

JUMI

Bern

APERITIF THE CAPRA BAR & LOUNGE

Sauvignon Blanc AOC 2016, Cave St. Mathieu, Chalais

DUCK LIVER (UNSTUFFED)

Sunchoke | truffle | hazelnut

*Petite Arvine du Valais AOC 2014, Les Titans,
Luc Sermier, Sion*

SCAMPI

Risotto | licorice

Chardonnay AOC 2014, Chai du Baron, Bramois

RED MULLET

Potato | beef marrow | radicchio

*Domaine de Ravoire Blanc 2014, Albert Mathier & Fils,
Salgesch*

CHEESE BUFFET

*L'Enfer du Temps(Diolinoir), Vin Liqueureux Rouge 2013,
Histoire d'Enfer, Corin-sur-Sierre*

4 COURSE MENU INCL. WINE PARING

165

Monday, 9th April 2018