



*If walls could talk*

LUXURY EUROPEAN STYLE DINING SINCE 1959

# SNOW & SEA

a crisp, oceanic-inspired tasting with alpine touches and luxurious finishes, where sea meets snow.

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## GOOSE BUMPS

caviar spoon, chilled grey goose vodka

## PEA & MINT CROQUETTE

potato puree, garden peas, mint, maffra  
goats cheese curd

## GOLDEN KNOT

warm bavarian pretzel, whipped cultured  
butter, alpine beer mustard

## CEVICHE DE NEIGE

scallop ceviche, avocado puree, flysing fish roe,  
micro herbs

## CRAB TRUFFLE NOIRE RAVIOLI

spinach & ricotta ravioli, spanner crab, wild  
mushroom ragout, gruyere cream, shaved black truffle

## GLACIER AFFOGATO

espresso pour-over, vanilla gelato, peanut  
butter whisky drizzle

*Guten  
Appetit!*