A COLLECTION OF

EXPERIENCE

GREIFENBURGER ORGANIC SALMON TROUT

Fine de Claire Oyster | Kumquats | Organic Cucumber

FOIE GRAS

Blackberry | Chocolate Soil | Brioche

SMOKED EEL

Hokkaido Pumpkin | Nori | Beurre Blanc

VENUS CLAM

Topinambur | Daikon | Venus Clam Dashi

WAGYU A5 & ALPINE STURGEON CAVIAR

Périgord Truffle | La Ratte | Sour Cream

VEAL CHEEKS

Red Cabbage | Port Wine Pear | Braised Vegetables

TOM KHA

Coconut | Chili | Nishiki Rice

SEVEN COURSE MENU 150

SIX COURSE MENU 135

(without Wagyu)

FIVE COURSE MENU 125

(without Foie Gras and Wagyu)

FOUR COURSE MENU 110

(at your own choice)

COVER CHARGE 9

Dear Guest, please inform our trained service staff of any allergies or intolerances you may have

À LA CARTE

GH CLASSICS

STARTERS	
Classic Beef Tartare Pickled Red Onions Bread	24
Octopus Pumpkin Yuzu Ponzu Patatas Bravas	24
Iceland Salmon Mustard Caviar Granny Smith Sour Cream	24
Goat Cheese Crème Brûlée Mango Cucumber Basil Cress	22
SOUPS	
Beef Consommé Semolina Dumplings Roots	10
Topinambur Cream Soup Périgord Truffle	10
INTERMEDIATES	
Flamed Black Tiger Prawns Ox Heart Tomato Avocado Safran Aioli This dish will be prepared at your table.	26/34
Please choose between three and five prawns.	
Sturgeon from the Limestone Alps Braised Cucumber Root Bacon Nori	34
Homemade Pasta Périgord Truffle Thyme Butter	26
ENTRÉES	
Wiener Schnitzel - Deep-Fried Veal Escalope Potato-Lamb's Lettuce Salad Pumpkin Seed Oil	35
Châteaubriand Grain-Fed Angus Potato Mousseline Glaced Vegetables Sauce Bernaise Sauce Bordelaise	150
For two persons	
Seabass Chipotle Aioli Chimichurri Bimi Broccoli Chioggia Turnips	84
This dish is cooked in a salt coating and prepared at your table	
Fried Sole Baby Spinach Beurre Blanc Prepared at your table	70
Ravioli Shio Koji Stock Mushrooms	26

Chamomile | Dehydrated Herbal Sponge