

# Suisl Stube

*Toffifee from goose liver  
with hazelnut and rhubarb on stove brioche*

*or*

*Wagyu Beef Carpaccio from Renon  
with Gambero Rosso on tarragon tincture and Burrata*

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*Taglierini with lobster  
on chickpeas and confit lemon*

*or*

*Risotto with Champagner on scallop and orange mise*

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*Sea bass on honey ham essence  
with mint-peas cream on crunchy organic egg-yolk*

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*Saddle of lamb with cembra nut  
and cream of carrot and ginger with grilled lettuce and burned eggplant*

*or*

*Fillet of beef in juniper smoke  
on celery cream with artichoke and morel sand*

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*Golden apple with Calvados-cottage cheese espuma  
on buckwheat and cardamom*

*or*

*“A spring’s walk”  
White chocolate rock on forest strawberries and clover*

*4 courses or 5 courses*

*with accompanying Forst Beer  
or with accompanying wine (1 glass per course)*