



# EMOTIONS

GUY RAVET

## *Holiday Carte*

### *Gourmet Menu*

***Wagyu Bresaola and Duck Foie Gras***  
red beetroot extraction, kohlrabi threads  
vegetarian XO sauce and rich jus

***Confit and lacquered cabbage, satay style***  
burnt vegetable bisque and coriander

***Bremgarten Arctic Char Ballotine delicately cooked***  
Oona Caviar No. 103, grilled Romaine lettuce,  
fennel kimchi Dashi and Jerusalem artichoke emulsion

***Farm-Raised Capon Wellington***  
Melanosporum Truffle, Cardoon, and Périgourdine Sauce

***Victoria pineapple and clove symphony***  
Dulcey cream and hints of caramelized oats

*Menu in 4 acts*  
*Without the Char*  
*CHF 155*

*Menu in 5 acts*  
*CHF 175*

*Additional*

**Swiss cheeses selection 25 CHF**

*The same menu is served for the entire table*

*All our prices are in Swiss Francs*  
*VAT & Service included*