

Champagne Menu

Carpaccio of saddle of venison
Mustard fruits and 'Belper Knolle' cheese
Sheep-milk yogurt

CHF 18.-



Champagne Jacquart Extra Brut

Crystal bright and delicately pale, its golden gleams and jade green highlights give visual depth in the glass. Opening on fragrant floral notes of lime blossom, lily and acacia, its fresh citrus notes of bergamot and lemon zest are delicately enveloped by a swirl of marshmallow. Aromas of shelled almonds, but also fruits such as pear, cherry, apple and quince jelly are detectable after airing, accompanied by spicy coriander, star anise and a peppery toastiness

Pumpkin cream soup
Pumpkin raviolis and pumpkin-seed oil

CHF 15.-



Champagne Jacquart Blanc de Blancs 2006

Light gold. Refined nose where white flower aromas are augmented by a delightful note of hazelnut and pastries. The palate shows seductive mellowness, suppleness and freshness. More of the precise, persistent nose aromas. A nicely crafted Champagne.

Oven-roasted saddle of roe deer
Juniper sauce
Figs, hay-flower bacon and mashed celery

CHF 45.-



Champagne Jacquart Brut Mosaïque

A shimmering, satiny pale gold colour with deeper gold nuances and flashes of jade. Fine bubbles presage a champagne that is fresh and opulent. Floral (rich honeysuckle) and fruity (crushed pear, preserved lemon, peach) aromas mingle with soft creamy notes of biscuit and fresh crusty bread. Chardonnay / Pinot Noir / Pinot Meunier.

Baked plums from Weggis stuffed with amaretti
Amaretto and honey-double cream ice cream

CHF 14.-



Champagne Jacquart Brut Mosaïque Rosé

The salmon pink of this champagne is tinged with orange highlights and rose petal pink gleams that shimmer prettily in the glass. The first nose opens with subtly fruity notes (wild strawberry, vine peach) and kumquat. Airing reveals a basket of fruits such as grenadine, fig, raspberry, redcurrant, dried apricot and pink grapefruit zest. The wine develops in the mouth with bold, juicy, red and black fruits that charm the palate but also offer a sensation of crisp freshness.

Menu complet CHF 115.- incl. 4 glases of champagne
Prices per dish are without champagne