

lunch & dinner

"**verve by sven** – seasonal, authentic and close to nature.
every dish is an ode to joie de vivre and pleasure."

at noon and in the evening

our daily bread

Regional sourdough bread · Seasonal butter

for pleasure

Smoked beetroot tartare · Chanterelles · Bitter lettuce · Hazelnut 18

Sbrinz cheese-potato fritters · Tomatoes from "Lindenhof"
Pickled onions · Smoked sour cream 18

Crispy "ribel" corn chicken nuggets · Fir mayonnaise 18

Waffle & caviar · Brown butter · Egg yolk
10g Oona caviar No. 103 traditional 45

anticipation

Parsley root cream soup · Perigord truffle
Swabian ravioli filled with Grisons Venison 21

Cauliflower in different ways · Fir · Meadow herbs 24

Salanova from the Rhine Valley · Sbrinz cheese dressing
Crisp vegetables · Camelina seeds 23

"Waldorf" salad "verve" · Celery from the Rhine Valley
Bitter lettuce · Perigord truffle · Walnut 26

Tartare of milk-fed veal · Black salsify · Chives · Roasted onion stock 26

delight

"Maitake" mushroom · Cauliflower · Walnut-pear mole
Chanterelles · Peas 45

Sauerdough bread dumplings · "Belper Knolle" cheese
Celery from the Rhine Valley · Perigord truffle 45

Sautéed salmon tranche from Lostallo · Roasted potato beurre blanc
Cucumber · Parsley root · Salt lemon 59

Fried pike-perch · Verjus from Maienfeld · Fennel
Fermented grapes · Chicory · Fig leaf oil from Ragaz 59

Braised rolled veal roast · Kernser noble mushrooms · Pumpkin
Sour cherry · Venison salsiz · Truffle jus 64

Roasted saddle of deer from Vorarlberg in Austria · Quince cubes
Celery puree · Cold stirred Lingonberries · Fir 64

signature menu in 4 courses

Goat's curd from Toni Odermatt

Pumpkin · Rapeseed · Umeboshi · Honey

2024 Completer

Roman Hermann | Flaesch | Switzerland

"Lucky" shrimps from Winterthur

Alpine kimchi · Citrus fruits

Garden carrots

2022 Rully 1er Cru Stellaris Campus

Domaine Saint-Jacques | Burgundy | France

Alpine beef from "Berner Oberland"

Braised beef cheek · Blackcurrant · Beetroot

Potatoe from the Albula Valley · Hay

2022 Cahors Les Rossignol

Domaine du Prince | Southwest France | France

Walnut from the Rhine Valley

Maracaibo chocolate · Mascis ice cream

2017 Chardonnay "Beerenauslese"

Tschida Winery | Burgenland | Austria

4-course menu 139

Wine pairing 70

available to order for lunch until 1 p.m.

dinner until 9 p.m.

final sweet

Walnut · Maracaibo chocolate · Macis ice-cream 17

Chestnut · Honey · Rose hip 17

Yellow Mirabelle plum · Crisp Feuille · Vanilla · Plum 17

Apple from the Rhine Valley · Caramel cremèux · Hazelnut crumble
Vanilla espuma 14

kids

Beef consommé · Pancake stripes 15

Taglierini · Tomato sauce · Sbrinz cheese 21

Boiled sausages · Baby potatoes 21

"Ribel" corn chicken nuggets · Roesti sticks 27

Homemade ice-cream 9

Vanilla · Chocolate · Raspberry sorbet

**Please inform our staff about
any intolerances and allergies.**

**If nothing else is declared,
the meat, fish and bakery products
come from Switzerland.**