

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

House bread from the bakery "Eigenbrötler" · Seasonal butter

for pleasure

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

Noix Gras · Sourdough brioche
Rhubarb from the Rhine Valley · Shallot · Raspberry 23

Crispy "ribel" corn chicken nuggets · Fir mayonnaise 18

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

anticipation

Foam soup of asparagus from "Lindenhof" · Wild herbs
Sunflower seeds · Cured egg yolk 23

Cauliflower in different ways · Fir · Meadow herbs 24

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

Tartare of Swiss Black Angus from butchery "Holzen"
Asparagus from "Lindenhof" · Homemade mustard · Sorrel 26

Salmon trout from "Bremgarten" · Radish · Cucumber
Buttermilk · Elderflower vinegar 26

delight

"Maitake" mushroom · Cauliflower · Walnut-pear mole
Chanterelle mushrooms · Peas 43

Goat's cheese dumplings from Toni Odermatt · Wild garlic
Asparagus from "Lindenhof" · Pepper "Rugeli" cheese · Watercress 43

Pike perch from Lago Maggiore · Fermented turnip cabbage beurre blanc
Mountain potatoes from the Albula Valley
Turnip cabbage from the Rhine Valley · Oona caviar 56

Trout from "Bremgarten" · Blue fenugreek · Pearled barley · Dandelion
Wild garlic · Juniper emulsion 56

Organic chicken breast from Malans · Watercress · Young leek
Asparagus from "Lindenhof" · Alpine Dashi beurre blanc 58

Swiss Black Angus rump fillet from butchery "Holzen" · Braised ox tail
Sweet potatoes from "Lindenhof" · Young Pak Choi · Vadouvan 60

signature menu in 4 courses snacks

"Lindenhof" asparagus sweet - sour · Chives · Sourdough bread
Buckwheat tartlet · Noix Gras · Rhubarb · Raspberry
Alpine potato from the Albula valley · Fritter · Sorrel · Pickled egg yolk

Turnip cabbage from the "Rhine Valley"

Wild garlic · Goats cheese from Toni Odermatt · Lemon verbena

2024 Bad Ragazer Sauvignon Blanc Büel
Bovel Winery | Flaesch | Switzerland

alcohol free

Imperial Grey | Chazànte | Germany

Lake constance catfish

Mandarine kosho · Black salsify · Brown butter Beurre blanc

2023 Chablis 1er Cru Montée de Tonnerre
Damaine Servin | Burgundy | France

alcohol free

Kombucha alpine herbs | Nycha | Switzerland

Wool pig from the "Holzen" butchery

Cutlet and braised cheek · Pointed cabbage
Morels · Fermented garlic

2022 Pinot Noir Sélection Barrique
Annatina Pelizzatti | Jenins | Schweiz

alcohol free

Cabernet Sauvignon | Retter Orchard | Austria

Caramelised apple from "Kuppelwieser"

Ragazer parsnip · Cider · Organic milk from farmer Dani in Wangs

2021 Sämbling Beerenauslese
Tschida Winery | Burgenland | Austria

alcohol free

Carillon | Assam tea | Roses | Almond | Lemon

4-course menu 139
wine pairing 70
alcohol free wine pairing 40

available to order for lunch until 1 p.m.
dinner until 9 p.m.

final sweet

Maracaibo chocolate 65% · Crème de gruyère
Elder from the "Rhine Valley 17

Curd cheese fritters · Alpine yogurt from the cheese dairy "Stoffel"
Cassis wood 17

Hay ice-cream · Young carrots · Sea buckthorn · Caramelised chocolate 14

kids

Beef consommé · Pancake stripes 15

Taglierini · Tomato sauce · Sbrinz cheese 21

Boiled sausages · Baby potatoes 21

Pan-fried chicken breast · 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.**