

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

Homemade bread from the bakery "Eigenbrötler" · Seasonal butter

## for pleasure

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Roesti sticks "verve by sven"

Alpine chimichurri · Yogurt from the cheese dairy "Stofel" 16

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Noix Gras · Sourdough brioche · Peach from the "Rhine" Valley

Shallot · Raspberry 23

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Crispy "ribel" corn chicken nuggets · Fir mayonnaise 18

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Waffle & caviar · Brown butter · Egg yolk

10g Oona caviar No. 103 traditional 45

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## anticipation

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Chilled soup of watermelon · Tomato from "Lindenhof"

Lemon verbena · Goat's curd cheese from Toni Odermatt 23

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Cauliflower in different ways · Fir · Meadow herbs 24

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"Ragazer" lettuce hearts · Yogurt from the cheese dairy "Stofel"

Peas · Cornelian cherries · Wood sorrel 23

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Tartare of Swiss Black Angus from the butchery "Holzen"

Confit bell pepper · Fermented cucumber · Marjoram oil 28

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Ceviche · Pike perch from Lago Maggiore

Sweetcorn from the "Rhine" Valley · Jalapeño · Sorrel 26

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## delight

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Roasted pointed cabbage · King oyster mushroom

Sweet potato from "Lindenhof" Vegetarian jus · Chanterelle vinaigrette 43

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Risotto · Yellow "Lindenhof" tomato

Ricotta salata from the "Kemtal" · Lemon verbena 45

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Pike perch from Lago Maggiore · Fermented turnip cabbage beurre blanc

Alpine potatoes from the "Albula" Valley

Turnip cabbage from the "Rhine" Valley · Oona caviar 56

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Valais perch · Smoked cottage cheese ravioli

Ragazer courgette · Hazelnut · Dill 54

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Organic chicken breast from Malans · Watercress · Young leek

Onion confit · Alpine Dashi beurre blanc 58

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Swiss Black Angus rump fillet from the butchery "Holzen" · Braised ox tail

Sweet potatoes from "Lindenhof" · Young Pak Choi · Vadouvan 65

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## signature menu in 4 courses

### snacks

Sweet-sour radishes · Roasted hemp  
Buckwheat tartlet · Noix Gras · Peach · Raspberry  
Alpine potato from the "Albula" Valley · Fritter · Smoked bell pepper · Aubergine

### "Lindenhof" tomato from Ragaz

Sourdough focaccia · Smoked ricotta from the "Kemptal" · Savory

2022 Pinot Blanc

Wegelin Winery | Malans | Switzerland

alcohol free

Imperial Grey | Chazànte | Germany

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### Dry-aged Oona sturgeon from "Frutigen"

Fennel · Saffron from Fläsch · Tarragon · Shrimp beurre blanc

Riesling Vintages

Dreissigacker Winery | Rheinhessen | Germany

alcohol free

Kombucha alpine herbs | Nycha | Switzerland

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### Appenzell lamb

Medium roasted entrecôte · Braised rolled roast

Aubergine · Pistachio · Alpine za'atar

2019 Cabernet Sauvignon

Brandlin Estate | Napa Valley | USA

alcohol free

Cabernet Sauvignon | Retter Orchard | Austria

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### Valais apricot

Lemon-thyme · Almond

Spruce needle sorbet

2021 Sämpling Beerenauslese

Tschida Winery | Burgenland | Austria

alcohol free

Carillon | Assam tea | Roses | Almond | Lemon

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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

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Maracaibo chocolate 65 %  
Crème de Gruyère · Cherry from Zug · Elder 17

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Swiss strawberry  
Butter sablé · White strawberry · Lemon balm 17

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Peach from the Rhine valley · Buttermilk ice-cream  
Caramelised walnuts 14

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## kids

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Beef consommé · Pancake stripes 15

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Taglierini · Tomato sauce · Sbrinz cheese 21

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Boiled sausages · Baby potatoes 21

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Pan-fried chicken breast · Roesti sticks 27

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Homemade ice-cream 9  
Vanilla · Chocolate · Raspberry sorbet

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Please inform our staff about  
any intolerances and allergies.

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