

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

2025 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

### Strawberry from the "Rhine Valley"

Butter Sablé · White strawberry · Lemon balm

2021 Sämling 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

---

Caramelised apple from "Kuppelwieser" Ragazer parsnip · Cider  
Organic milk from farmer Dani in Wangs 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.