

## *"The local menu"*

"Ceviche of whitefish from the lake of Thun"  
Cucumber from Kirchdorf, Diva-apple from Kiesen, savory from our garden

or

"Regional veal tatar" Turnip cabbage, Uetendorfer wasabi sprouts, "Julius Emulsion"

or

Marbacher buffalo mozzarella, marinated "Peaso" cucumber, dill  
Caramelized shallots & pear vinegar from the Jungfraujoch

(also available VEGAN on request)



Gently smoked agnolotti from Marco's lake of Brienz pike, fennel from Kirchdorf, dill

or

"Cauliflower Cappuccino", flavored with coriander & curry herb from Victoria's herb garden <sup>VEGAN</sup>



"The White Russian" – Whey from Meiringen, Xellent Vodka, coffee

or

"Victoria la fée verte" – Sorbet of Matte Absinth with its magic <sup>VEGAN</sup>



Sautéed rainbow trout from Sigriswil  
Zucchini-verbena mousseline, gnocchi & lentils with garden herbs, dried cherry tomatoes

or

Black feet chicken from Einigen "Kiev"  
Polenta-sweet corn "Fricassee", green beans from Unterseen, mushrooms from Seftigen

or

Smoked Oxheart tomatoes from Kirchdorf "Ratatouille" with Cassis, potato-white peas "Berny", Opal basil-pesto <sup>VEGAN</sup>



Baked goat cheese from Meiringen with lavender from our garden  
Confit pears, Victoria's mountain honey from our hotel bees

or

Lime blossom from our garden, raspberries, local spelt <sup>VEGAN</sup>



Baba with local cherries, lemon balm of Victoria's garden

or

"Rumpelstiltskin as a guest in the Oberland", Delicacies from Tannschösslig & woodruff <sup>VEGAN</sup>