



HOTEL BAD SCHAUENBURG

Menu Dégustation

Foie gras

Sea bass

quinoa risotto and cream of shellfish with Cognac

Refreshing granita

Beef Tournedos

Cheese

Raspberry Charlotte

6-course tasting menu CHF 155

Wine accompaniment (3 glasses) CHF 55

Let yourself be surprised and pampered by the inspirations of our kitchen brigade under our chef Francis Mandin will surprise and spoil you.

Available at the following times:

Monday to Saturday evening, starting at 20:00 at the latest
Saturday and Sunday lunchtime, starting at 12:45 at the latest

Please note that the menu is served exclusively to the entire table.

Vegetarian menu

Symphony of tomatoes
with basil and tomato sorbet

26

Cream of zucchini
Cottage cheese and herb oil

15

Refreshing granita

8

Garden herb risotto
Summer vegetables

38

Raspberry Charlotte

Homemade ladyfingers, vanilla ganache, raspberry mousse and white chocolate ice cream

20

If you have any allergies and/or intolerances, please inform our service staff



HOTEL BAD SCHAUENBURG

Our late Summer Card

First courses and side dishes

Duck foie gras parfait
with mirabelle and lavender butter brioche

34

Braised beef ravioli
Sage brodo with Sbrinz

30

Langoustine Carpaccio
with lime, passion fruit and vanilla

32

Our main courses

Lobster tail
Black radish, beet, leek, crustacean cream with cognac
Quinoa risotto with almond milk, mushrooms and chopped hazelnuts

70

Supreme of pigeon
with plums and carrots, kale filled with marrow and porcini mushrooms
Gnocchi with almond cream

64

Tournedos of beef
black truffle jus, potato waffle
Herb salad with black truffle

68

Assorted cheeses

Raw milk cheese from the "Jumi" dairy
7 per piece

Last sweet treats

Raspberry Charlotte
Homemade ladyfingers, vanilla ganache, raspberry mousse and white chocolate ice cream

20

lemon
Verveine ganache, lemon cream, lemon madeleine and limoncello sorbet

20

Pavlova
Pickled apricots, lavender ice cream, white chocolate ganache with lavender

20