

# Summer menu







## FLAVOUR & BALANCE

Health à la carte








The well-being of our patients and their visitors is at the heart of everything we do. Discover our signature FLAVOUR & BALANCE cuisine – from Swiss Medical Network. Light, healthy – and perfectly balanced for your well-being.



## Starters

-  Soft boiled egg at 64 degrees, artichokes   CHF 21.00
- Tuna tartare, guacamole, yuzu cucumber pickles and young salad  CHF 28.00
- Multicolored tomato salad, peach, burratina, rocket coulis   CHF 24.00




## Vegetarian dishes

-  Variation around zucchini, raw and cooked    CHF 26.00
- Smoked tofu bowl, seasonal vegetables, currants, fresh herbs salad    CHF 29.00

## Mains

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|---|-----------|
| Shrimp green curry, okra, spinach, peanuts and coconut flavoured rice                                   | CHF 36.00 |
|  Perch fillets from Lötschberg, basil grilled eggplant , tomato vierge sauce                            | CHF 42.00 |
| Free range chicken supreme à la plancha, girolle mushrooms and green vegetables with almonds <br> | CHF 34.00 |
| Sauteed beef fillet, vegetable and candied lemon caponata, marjoram sauce                           | CHF 49.00 |

## Desserts

Ininitely peach  	CHF 14.00
Chia seeds fingers, crunchy chocolate, raspberry ice cream with Sichuan pepper 	CHF 16.00
Coffee with gourmet dessert	CHF 14.00

Our team will willingly give you information as to the ingredients in the dishes in case of allergies or specific diet.



Signature dish



Gluten-free



Lactose-free



Vegetarian



Vegan

Origins: Perch: Switzerland (farmed) / Yellowfin tuna: West Indian Ocean / Poultry: Switzerland - France / Beef: Switzerland

Service and tax 7.7% included.