

# 1904

DESIGNED BY LAGONDA

## Kingfish | Kaki | Agrums

Kingfish (DK) Sashimi, marinated with fresh wasabi, sesame oil, black roasted sesame, marinated persimmon persimmon in citrus vinaigrette, persimmon sake gel with tangerines  
**Riesling Kabinett, Gut Hermannsberg, 2018**

## Dashi | Pumpkin | Dried Pear

Mushroom-dashi with lemon grass, pumpkin bag with dried pear, Styrian pumpkin seed oil, butternut pumpkin mash, salad of pickled Hokkaido pumpkin  
**No 61 La Bota de Amontillado « Bota NO » DO**

## Scallop | Bouchot shell | Chorizo

Sautéed scallop (NO), Bouchot mussel sauce with fried white pepper, Chorizo oil, crispy chorizo, toasted cauliflower cream, sauce rouille  
**Perlé, Ferrari 2014**

## Quail | Hazelnut | Mirabelle

Quail breast (F), hazelnut filling, quail jus, cream of Piedmont hazelnuts, pickled mirabelle plums, quail hazelnut triangel  
**Querce Gobbe, Petra, 2016**

## Beef | Celery | Foie Gras | Winter truffle

Short Rib (US), sauce riche with foie gras, celery baked in salt dough, celery cream, foie gras patée, raw mushrooms, french toast, winter truffle  
**Mustazzo, Cannonau di Sardegna, Sella & Mosca, 2016**

## Cheese | Preserved

Selected cheese, preserves and pickles

## Sea Buckthorn | Butter | Malt

Brown butter ice cream, pickled sea buckthorn, malt panna cotta, brown butter crumble, malt honey  
**Gewürztraminer Frisante De Gel, Gramona, 2015**

## Beetroot | Smoked mascarpone | Dill

Smoked mascarpone-cantilly mousse, beetroot angel, Dill oil, pickled beetroot, dill and beetroot granite, beetroot sablée  
**Casa del Inca 2015, Equipo Navazos, Jerez/Spainien**

*Executive Chef, Thomas Bissegger  
& "1904 Designed by Lagonda" Team*

**Kristall Kaviar** 20 gr. CHF 89 | **Truffle Burgund** 1 gr. CHF 3.5 | **Truffle Piedmont white** 1 gr. CHF 12

5-course menu CHF 175 | Wine accompaniment CHF 90  
6-course menu CHF 200 | Wine accompaniment CHF 108  
7-course menu CHF 225 | Wine accompaniment CHF 126  
8-course menu CHF 250 | \* Wine accompaniment CHF 126  
\*(without the cheese course)

*On request our staff will gladly inform you about the ingredients that we use for our dishes that can cause allergies or intolerances.  
All prices in Swiss francs (CHF), including Value Added Tax.*