



degustation menu

Our degustation menu consists of a weekly changing arrangement of our à la carte dishes. this enables us to give you a broad overview of our cuisine. at your request, we'll gladly accompany the menu with a suitable wine pairing. please ask our host for it.

- 1) **beef tartare**
mustard cream / pickled onions / brioche
- 2) **tuna tataki**
salade niçoise / taggiasca olives / lemon vinaigrette
- 3) **onsen egg**
green peas / morels / crème fraîche
- 4) **angus short rib**
crispy hummus / celery / bell pepper confit
- 5) **gâteau chocolat salé**
mango / passionsfruit champagne soup / crumble

prices

3 course menu (without 2 nd and 3 rd courses)	72.00
4 course menu (without 2 nd course)	88.00
5 course menu	105.00

wine pairing (white and red wine 10 cl, sweet wine 5 cl)

3 course menu	30.00
4 course menu	40.00
5 course menu	50.00

restaurant musigny received the **best of award of excellence 2018** from wine spectator for our extraordinary wine range. our wine program contains more than 5000 bottles from over 1200 producers, locations and vintages.









musigny
RESTAURANT

A LA CARTE «GOURMET RUSTIQUE»

starters

	small / large
 musigny salad green salad leaves / verjus vinaigrette / granola	13.00 / 18.00
seared scallops beetroot / granny smith / horseradish	22.00
 onsen egg green peas / morels / crème fraîche	19.00
 tuna tataki salade niçoise / taggiasca olives / lemon vinaigrette	28.00 / 39.00
beef tartare mustard cream / pickled onions / brioche	23.00 / 36.00

items marked with  can also be ordered for lunch.



main courses





	small / large
 burrataravioli date tomatoes / artichoke hearts / taggiasca olives / belper knolle	24.00 / 31.00
seared perch fillet sot-l'y-laisse / vegetable cassoulette / ox heart tomatoes	41.00
saint pierre pumpkin / spinach leaves / lime chili butter / la ratte potatoes	61.00
 corn fed chicken breast champagne risotto / morel cream sauce / green asparagus	40.00
 angus short rib crispy hummus / celery / bell pepper confit	32.00 / 44.00
veal variation sweetbread / burger / confit / polenta / green asparagus / port wine sauce	50.00

our staff will gladly inform you about available black angus beef cuts as well as seasonal dishes.



musigny
RESTAURANT

desserts

	seared pineapple pineapple chutney / lavender / sour cream ice cream	12.00
	tepid plum compote vanilla ice cream	12.00
	gâteau chocolat salé mango / passionsfruit champagne soup / crumble	13.00
	selection of sorbets and ice creams per scoop	4.50

we accept orders until 9.30pm. we hope for your understanding.

our staff will gladly inform you about any ingredients in our dishes that can cause allergies or intolerances.

declaration of origin:

france: chicken, saint pierre; switzerland: beef, veal; austria: perch; usa: scallops;

indonesia: tuna

chef:

lukas rüfenacht