

Menüvorschläge

MENU I

CHF
3 GANG 70

MONTANA Salat

.

Maispoulardenbrust | Kartoffel-Sauerrahmmousseline | Bohnenragout | Pastinake | Schmortomate Rosmarinjus

Vegetarisch: Gyoza | Wok Gemüse | Sesam-Sojasauce | Gartenkresse

.

Schokoladentarte | Mango Passionsfruchtragout | Joghurt-Vanille Glace | Karamellsauce

MONTANA salad

.

Corn-fed chicken breast | Potato and sour cream mousseline | Bean ragout | Parsnip | Braised tomato Rosemary jus

Vegetarian: Gyoza | Wok-fried vegetables | Sesame-soy sauce | Garden cress

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Chocolate tart | Mango passionfruit ragout | Yogurt vanilla ice cream | Caramel sauce

MENU II

3 GANG 88* | 4 GANG 98

Gebeizter Lachs | Litschi | Leche de Tigre | Cipolotti-Ingwersalat | Wasabi Panna Cotta

Vegetarisch: MONTANA Salat

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Trüffelrisotto | Apfel | Wachtel supreme | Trüffelschaum

Vegetarisch: Trüffelrisotto | Kichererbsen-Praline | Apfel | Trüffelschaum

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Rindsfilet | Kräuterkruste | Selleriecrème | Polenta-Pecorinoschnitte | «Bimi» Brokkoli | Thymianjus

Vegetarisch: Gyoza | Wok Gemüse | Sesam-Sojasauce | Gartenkresse

.

Tiramisu | Mandarinen | Amaretto Parfait | Mandelcrumble

Pickled salmon | Lychee | Leche de Tigre | Spring onions ginger salad | Wasabi panna cotta

Vegetarian: MONTANA Salad

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Truffle risotto | Apple | Quail supreme | Truffle foam

Vegetarian: Truffle risotto | Chickpeas praline | Apple | Truffle foam

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Beef tenderloin | Herb crust | Celery cream | Polenta pecorino slices | «Bimi» broccoli | Thyme gravy

Vegetarian: Gyoza | Wok-fried vegetables | Sesame-soy sauce | Garden cress

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Tiramisu | Mandarins | Amaretto parfait | Almond crumble

*Bitte teilen Sie uns mit, welche der beiden Vorspeisen Sie wünschen.

*Please let us know which of the two starters you prefer.

MENU III

3 GANG 95* | 4 GANG 110* | 5 GANG 125

Vitello Tonnato | Kapern | Zwiebeln | Kräuteröl

Vegetarisch: MONTANA Salat

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Kartoffel-Lauchcreme Suppe | Riesenkrevette | Mascarponeschaum

Vegetarisch: Kartoffel-Lauchcreme Suppe | Mascarponeschaum

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Burrata Ravioli | Tomaten chutney | Basilikum

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**Kalbsrücken | Waldpilze | Kartoffelgratin | Pastinakencreme | Spinat
Schmortomate | Rosmarinjus**

Vegetarisch: Gyoza | Wok Gemüse | Sesam-Sojasauce | Gartenkresse

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Schokoladenmousse | Pochierte Birnen | Zimtglace | Crumble

Vitello tonnato | Capers | Onions | Herb oil

Vegetarian: MONTANA salad

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Potato leek cream soup | Giant prawn | Mascarpone foam

Vegetarian: Potato leek cream soup | Mascarpone foam

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Burrata Ravioli | Tomato chutney | Basil

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**Saddle of veal | Wild mushrooms | Potato gratin | Parsnip cream | Spinach
Braised tomato | Rosemary gravy**

Vegetarian: Gyoza | Wok-fried vegetables | Sesame-soy sauce | Garden cress

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Chocolate mousse | Poched Pears | Cinnamon ice cream | Crumble

*Bitte teilen Sie uns mit, welche Gänge Sie wünschen.

*Please let us know which courses you prefer.

🌱 Vegane Gerichte | vegan dishes

Bitte beachten Sie, dass die Menu I-III ab 10 Personen gewählt werden können.

Please note that the menu I-III can be chosen from 10 people.