



HOTEL BAD SCHAUENBURG

## Menu Dégustation Surprise

Let yourself be surprised by the inspirations of our kitchen brigade under our chef Francis Mandin will surprise and spoil you.  
We offer this in addition to our regular menu.

6-course surprise menu CHF 140  
Wine accompaniment (3 glasses) CHF 55

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 for the entire table.*

## Notre Carte

### Premiers plats et entre-plats

#### *Le Mi-cuit de Saumon*

Bündner Grawlax  
Beet and radish salad, black garlic mayonnaise  
30

#### *Le Poulpe*

Squid carpaccio and in brick pastry  
Sesame vinaigrette and garden herbs  
30

#### *Le Foie Gras*

Duck liver as macaron and espuma  
Caramelized apples and hazelnuts from Piedmont  
34

#### *L'oeuf*

Breton shortcrust pastry  
Green asparagus and poached egg 64°C  
Saffron espuma, bergamot sorbet  
30

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



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Nos plats principaux

*L'Agneau*

Roasted rack of lamb  
Artichoke ravioli with Sbrinz cheese  
White asparagus and lavender honey jus  
64

*La Langoustine*

Grilled langoustine, breaded green asparagus, acquerello risotto with seaweed  
Coconut milk langoustine bouillon  
68

*Le Bœuf Wagyu*

Crispy braised Wagyu beef  
Red wine sage jus  
Mustard cream, Bischoff potato with black truffles, celery presses  
70

*Le Rouget Grondin*

Grilled gurnard fillet, open ravioli with wild garlic  
Eggplant caviar with sesame seeds, red bell pepper drops  
62

Fromage assorti

Selected cheese  
6 per piece

Dernières douceurs sucrées

*La Rhubarbe*

Creamy strawberry, rhubarb sorbet,  
Rhubarb Hibiscus Coulis, Hibiscus Baba  
20

*Le café*

Crispy coffee cookie, black sesame praline  
Hazelnut sponge cake, white coffee ice cream and coffee cream  
20

*La mangue*

Timut pepper ganache, mangoes, soft matcha thé sponge cake  
Matcha ice cream  
20

*Le citron*

Verveine ganache, lemon cream  
Lemon madeleine and limoncello sorbet  
20

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## Menu Végétal



### *L'oeuf*

Breton shortcrust pastry  
Green asparagus and poached egg 64°C  
Saffron espuma, bergamot sorbet

30

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### *La Crème Coco*

Coconut cream with almond milk  
Mango and cashew nuts

18

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### *Le Granité Rafraichissant*

10

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### *Les ravioles*

Celery pie, artichoke ravioli  
Vegetables in tempura and wild garlic emulsion

40

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### *La Mélodie*

Sweet delicacy made from strawberries and rhubarb

20

Menu