

MAYER'S
RESTAURANT

RECOMMANDATION FISH & MEAT

ALPINE SHRIMPS

served in three variations

Tatar | soup | asparagus | squail egg | passion fruit

GOOSE LIVER

served in four variations

Terrine | icecream | bonbon | portwine | brioche

TURBOT

Rarity tomatoes | pulpo | artichoke | egg plant

PIKE PERCH

Sweetbread | calf's head praliné | potato puree | imperial caviar

BREAST OF PIGEON

Duo of celery | green beans | savoy cabbage | duck liver

LOCAL KID

served in two variations

Back | cheek | ratatouille | white asparagus | pancake

SWEET CHEESE SOUFFLÉ(*WITH ERYTHRIT)

Rhubarb | strawberry | sweet asparagus | sorbet

*fermentated corn to replace white sugar

VARIATION OF LEMON

served in five variations

Tarte | mousse | macaron | lime sauce | salt lemon sorbet

4 courses 135 | wine pairing 64

6 courses 175 | wine pairing 84

8 courses 205 | wine pairing 104

Covercharge 7

All prices including tax.

Informations regarding ingredients,
allergies & allergic reaction can be
given by our service.

MAYER'S RESTAURANT

ASPARAGUS SALAD VEGAN

Fermentated vegetable | passion fruit sorbet & vinaigrette | dandelion

MUSK PUMPKIN VEGAN

served in three variations

Pumpkin risotto | pumpkin soup | sweet sour pumpkin | herbal salad

CHICKPEA CAMS

Eggplant tatar | spring leak | olive cream

70 MINUTE PRIELAU EGG

Asparagus ragout | young spinach | asparagus espuma

MORELS

Ravioli | asparagus | essence | parsely puree

CREME BRULEE OF ALPINE CHEESE

Green tomato jam | tomato icecream | mountain herbs

COOKING BOOK PAGE 188

CHAMPAGNE

Mousse | soup | forest berries | casis sorbet

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