

## A WARM WELCOME IN THE BLOOM

**Art inspired cuisine  
as a connection  
to our cooking philosophy**

**"sometimes classically staged –  
sometimes experimentally daring**

The Menu-Trilogy offers you a wonderful insight into our creative food architecture, in which you can put together your own menu of starters, snacks and main courses. Finally, you can sweeten your culinary stay with one of our exquisite dessert creations.

Your hosts Philipp Albrecht  
and Dominik Heizmann

3-course	78
3-course vegetables	65
Each additional course	15

Ordered individually:

Starter	19
Vegetable starter	16
Intermediate course	26
Intermediate course vegetables	19
Main course	48
Main course vegetables	32

Please inform our service team in case of allergies or intolerances  
Unless otherwise stated, we purchase our products from Switzerland.  
All prices are inclusive of VAT and in CHF

## MEAT

### STARTER

#### **Calf and tuna**

Vitello, veal ice cream,  
Caper tuna cubes,  
Crisp rye bread

#### **Carpaccio and Parmesan cheese**

Hereford Beef-Carpaccio,  
Parmesan textures,  
Rocket salad, olive oil

### INTERMEDIATE

#### **Oxtail and dumpling**

Oxtail confit, winter truffle  
dumpling, poached egg,  
bitter almond sauce

#### **Calf's cheek and celery**

Braised calf's cheek,  
"Herbsttrompeten", port sauce,  
Mashed celery

### MAIN

#### **Guinea fowl and duck liver**

Guinea fowl breast with orange,  
Sautéed French duck liver,  
braised carrots

#### **Lamb rack from the Bernese alps**

Organic lamb rack, coffee sauce,  
coly flower, purple potato,  
white bean soup

#### **Scottish Royal beef**

Entrecote from Scotland,  
shitake, Whisky-beef-tea,  
onion, Gyoza with pork belly

## FISH

### STARTER

#### **Hamachi and cucumber**

Lightly smoked Hamachi,  
Cucumbers sweet-spicy, Wasabi,  
Chives oil, tapioca chip

#### **Organic shrimp and wasabi**

Baked giant shrimp,  
Rice Flakes, Wasabi  
Mango-Papaya-Salad

### INTERMEDIATE

#### **Lobster and maize**

Short roasted lobster,  
Lobster velouté, mango,  
corn textures

#### **Pulpo and carrot**

Fried pulpo, ginger,  
carrot cream soup,  
chilli sauce, coriander cress

### MAIN

#### **Sea bass and anchovy**

Fried sea bass fillet,  
Baked anchovy, pea,  
broccoli, curry note

#### **Turbot and Périgord truffle**

Sautéed Atlantic turbot fillet,  
Leek vegetables, truffle foam,  
braised celery

#### **Pike perch and "Bouillabaisse"**

Gratinated pike perch fillet,  
Bouillabaisse Version Bloom,  
Butter Potatoes

## VEGETABLES

### STARTER

#### **Bloom salad ambitious**

Marinated cut lettuce,  
Lettuce mousse, fennel,  
Pickled root vegetables

#### **Endive and egg**

Warm endive, orange,  
Egg cream, stained egg yolk,  
Poached egg yolk

### INTERMEDIATE

#### **Périgord truffle and risotto**

Acquerello truffle risotto,  
poached free-range egg yolk,  
truffle foam

#### **Pumpkin and tofu**

Pumpkin cream soup with orange,  
baked tofu, goat cheese,  
Garlic-Chili Oil

### MAIN

#### **Corn, mango and chickpea**

Baked chickpeas,  
Mango polenta, sweet and sour mango  
stock, cream of corn, Trevisaner

#### **Saffron gnocchi and Périgord truffle**

Sautéed saffron potato gnocchi,  
planed Périgord truffle, Cavallo Nero,  
bitter almond foam sauce

#### **Acquerello risotto and pumpkin**

Tuscan pumpkin risotto,  
cranberries, toasted almond seeds,  
burrata

## WINES

### WHITE

#### **Sauvignon Blanc Collectables 2016**

Walnut Block  
Marlborough, Nezealand  
Sauvignon blanc  
7 / 49

#### **Pinot Gris AOC Oineus 2017**

Weinbau Boris Peter  
Zurich - Switzerland  
Pinot gris  
8 / 58

### LIGHT RED

#### **Ruprecht AOC 2014**

Herter Weine  
Winterthur – Switzerland  
Pinot Noir  
10 / 69

#### **Artù DOC 2014**

Cantina il Cavaliere  
Tessin - Switzerland  
Merlot  
8 / 56

### POWERFULL RED

#### **Angel Tinto Gran Selecció V.T. 2015**

Mallorca, Spain  
Callet, Cabernet Sauvignon,  
Merlot, Manto Negro  
7 / 49

#### **Conte Giangirolamo IGT 2015**

Tenute Girolamo  
Apulien - Italy  
Primitivo, Negroamaro  
10 / 72