

TABLA

H O M E

Wine pairings available upon request

Same menu for all guests

Signature Menu

Price starting from CHF 170.00

Crabmeat, soft-boiled egg with mimosa sauce, pickles, chives, and green apple
or

Goat cheese and kohlrabi cubism, lemon caviar, herb salad
or

Seared tuna, seasonal vegetable salad, honey soy sorbet

Saffron and aged Parmesan risotto, cardamom espuma – *supplement of CHF 20.00*

Roasted and crispy prawn, candied Jerusalem artichoke, and hollandaise sauce
or

Seared salmon and Colonnata lard, herb coulis & Cimi di rapa
or

Roast beef, sweet and sour mango, spinach, and potato mille-feuille with nori seaweed
or

Homemade pumpkin and aged agnolotti Parmesan cheese, turmeric broth, and kefir lemon leaf

Selection of cheeses from Maison Bruand – *supplement CHF 14.00*

Warm dark chocolate mousse, Swiss fromage blanc ice cream, Gavotte Sobacha biscuit with fleur de sel
or

Poached pear, Catalan cream, and corn ice cream with fleur de sel
or

Lemon pavlova, Burgundy hazelnut ice cream

Our services offer a varied menu that respects your preferences and allergies.

Please inform us of any dietary restrictions, special diets, or allergies before signing the contract below.

Tabla Home will not assume any responsibility or consequences without prior notification.