

# TABLA

## H O M E

Wine pairings available upon request

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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

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

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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

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

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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.