

RESTAURANT



FINE DINING BY KAMEHA

BUSINESS LUNCH

15. – 17. MARCH. 2017

11.30 AM – 1.00 PM

STARTER:

NORWAY LOBSTER

WITH PEAS, GREEN ASPARAGUS & YUZU

MAIN COURSE:

WHITE FISH

WITH BEETROOT, SPINACH & SALICORN

OR

LAMB BACK

WITH CELERY, MUSHROOMS & CRANBERRIES

2 COURSE 80 CHF

INCL WATER, COFFEE & 1 DL WINE