

A VERY WARM WELCOME TO THE
RESTAURANT



FINE DINING BY KAMEHA

CREATIVE - REGIONAL - MODERN

COSMOPOLITAN CUISINE, BASED ON REGIONAL PRODUCTS IN A MODERN AND
CREATIVE INTERPRETATION.
NORMAN FISCHER CHOOSES EXQUISITE INGREDIENTS FROM AROUND THE WORLD
AND COMBINES WITH LOCAL PRODUCTS.

NORMAN FISCHER

MARKUS KIEFER

CHRISTOPHER KNIPPSCHILD

MILES LEBER

CHRISTOPH BARTSCH

THOMAS SEVILLA

DEK «DEKI» AHMED

JANET KWARTENG

MENU

STARTERS

RIVER TROUT

WITH CURRY, TURNIP CABBAGE & LETTUCE

PARSNIP

WITH ORGANIC EGG , SUMMER CYPRESS SEEDS & PARSLEY DASHI

INTERMEDIATE COURSES

US - LOPSTER

WITH GREEN CURRY, TAPIOKA & PAPAYA

COD

WITH GRILLED LEEK, CALF TONGUE & ASH

BRETON RAY

WITH GREEN GAZPACHO, PAPRIKA & PULPO

MAIN COURSES

BRAISED EEL

WITH BEET ROOT "SWEET SOUR", SPINACH-SALAD & HORSE RADISH

SWISS DRY AGED CHICKEN

WITH JERUSALEM ARTICHOKES, BUCKWHEAT & PEARL ONIONS

LUMA ENTRECOTE

WITH POTATOES, CELERY & BERNAISE

DESSERT

CHEESE VARIATION FROM SWITZERLAND

CONDENSED MILK

WITH GRAPES, TOFFEE & FELCHLIN CHOCOLATE

OUR MENUS ALWAYS INCLUDE A COFFEE FROM THE COFFEE GOURMET ROASTERY
RAST.

FOR THE PERFECT EXPERIENCE WE RECOMMEND THE MATCHING BEVERAGES WITH
EACH COURSE.

10 COURSE MENU 250	MATCHING BEVERAGES 155
9 COURSE MENU 230	MATCHING BEVERAGES 141
8 COURSE MENU 210	MATCHING BEVERAGES 127
7 COURSE MENU 190	MATCHING BEVERAGES 113
6 COURSE MENU 170	MATCHING BEVERAGES 99
5 COURSE MENU 150	MATCHING BEVERAGES 85
4 COURSE MENU 130	MATCHING BEVERAGES 69
3 COURSE MENU 109	MATCHING BEVERAGES 55

THE WHOLE TEAM OF THE YOU WISH YOU A PLEASANT EVENING.

DECLARATION OF ORIGIN

MEAT

BEEF
PORK
VEAL
PIGEON

USA
SWITZERLAND/SPANIEN
SWITZERLAND
FRANCE

FISH

EEL
SALMON
CHAR
TROUT

DENMARK
NORWAY
SWITZERLAND
SWITZERLAND