
Starters

Mixed Green Salad
bacon, avocado, orange, basil
12.00

Cesar Salad
romaine, parmesan cheese, croutons
14.00

Elk Carpaccio
celery, lingonberries, truffle
19.00

Salmon Mi-Cuit
lemon, cucumber, honey mustard, dill
16.00

Fois Gras Praline
pork, chocolate, red cabbage, popcorn
23.00

Oxtail Soup
beef cheek, sherry
12.00

Entrées

Angus Beef Tenderloin
celery, mushroom, potato gnocchi
38.00

Chilean Seabass
caviar, squid ink, chinese black rice
38.00

Duck
red cabbage, serviettenknoedel
36.00

Lamb Rack
potato gratin, haricot verts, blue cheese
42.00

Spicy Tagliatelle
shrimp, tomato, garlic, green onion
29.00

Eggplant Lasagna
goat cheese, potato, tomato
29.00

3 Course Chefs Menu

————— \$59 —————

Your wine pairing for \$39

Salmon Mi-Cuit
lemon, cucumber, honey mustard, dill

or

Oxtail Soup
beef cheek, sherry

2016 Beretta Pinot Grigio, Friuli Italy

or

2015 Rust en Vrede Merlot,
Western Cape, South Africa

Angus Beef Tenderloin
celery, mushroom, potato gnocchi

or

Chilean Seabass
caviar, squid ink, chinese black rice

2016 Chateau Paraza Minervois, Rosé, France

or

2015 Maison Brotte,
Esprit Barrville, Cotes do Rhone

Truffle Search
valrhona, black truffle

or

Cheese Cake 2.0
blueberry, vanilla, cream cheese

2012 M. Chapoutier Banyuls, Vin roux Natural

or

2014 Château Tirecul-la-Gravière,
Monbazillac Les Pins

Bon Appetite !



Sonnenalp
Hotel

Timelessly Vail

Ludwig's

Restaurant