

Emmentaler Gourmet experience at Langnau Jazz Nights

Discover our 5-course menu made from regional products.

Appetizer

dried sausage, marinated raw radishes, broccoli lollipop with quinoa crunch

salty doughnut with creamy mushroom ragout and marinated sprouts

Bread from the bakery in Langnau with salted yoghurt and chive butter

„Hunter“

NR 1 free-range egg | leek | ONA-caviar

Regional free-range egg cooked at 64°C with creamy leek-bacon espuma and Frutiger sturgeon caviar

NR 2 trout | cucumber | nut butter

Trout ceviche from the Emmental region, marinated raw, with pickled cucumber pearls, roasted Macadamia nut and nut butter foam

NR 3 cauliflower | truffle | watercress

Crispy fried cauliflower with truffle-mayonnaise and marinated watercress

NR 4 veal | Mostbröckli | corn

Pink roasted BBQ saddle of veal with veal jus, sous-vide cooked honey carrots and crispy polenta cubes

NR 5 elderberry | blueberry | puff pastry

Crispy millefeuille made from caramelised puff pastry with elderberry mousse, marinated blueberries and blueberry ice cream

„Collector“

NR 1 celery | radish | lime

Crispy marinated celery salad with fermented radish slices, lime gel and herb oil

NR 2 raspberry | cucumber | baguette

Refreshing raspberry gazpacho with sweet and sour cucumber pearls and tasty croutons

NR 3 cauliflower | truffle | watercress

Crispy fried cauliflower with truffle-mayonnaise and marinated watercress

NR 4 endive | saffron | tomato

Sous-vide cooked and flamed endive salad with saffron foam, gnocchetti and cherry tomatoes confit

NR 5 strawberry | chocolate | V-quark

Variation of regional strawberries as mousse, ice cream and ragout, with dark chocolate and almond V-quark

110

95

79

5 | Course

4 | Course

3 | Course

99

89

75

Upgrade your menu with these products:

**Filet from Urtenen beef
instead of the saddle of veal + 15**

Cheese variation from the region + 15

We only use Swiss meat and fish.

All prices are in CHF and include 8.1 % VAT.

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CREATIVE FOOD