

# ESPACE WEISSHORN

## WINE VARIETY TOUR MENU Saturday, December 20

Surprise appetizer

*Sparkling wine Au 7ème ciel, Gregor Kuonen Winery*

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Grapevine snails with brown butter sauce and mountain herbs

*Heida Visperterminen, Cave Constantin*

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Spit-roasted beef with violet sauce and flowers from our mountain  
pastures Sautéed baby potatoes with bacon and mushrooms

*Humagne Sauvage, A. & C. Betrisey Winery*

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Clementine and Dulcey chocolate dessert with cocoa crunch

*Grains Nobles, Overripe blend, Domaines Rouvinez*

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Food and wine pairing menu CHF 105

If you suffer from allergies or intolerances, our staff will be happy to provide you with information about the ingredients used in our dishes upon request.

*Prices are in Swiss francs. 8.1% VAT included.*