

## The culinary journey at the Langnau Jazz Nights

Discover our culinary journey with sustainable products from meadow, forest and water. We are looking forward to serve you our menu in 5 bars. As an alternative, we also offer you a 3 or 4 bar selection menu.

### «Nose to tail»

- 1 | **salmon trout | tomato | basil**  
smoked salmon trout from the Rubiger fish farm, with grilled and dried up bernese roses tomatoes, and an emulsion from basil and verjuice
- 2 | **cauliflower | free-range chicken | bilberry**  
backed cauliflower in different variations with cold sliced and cooked free-range chicken served with marinated bilberry
- 3 | **calf | belper knolle | blossom**  
deep fried praline made of cooked, regional calf with belper knolle cheese mayonnaise and marinated blossoms
- 4 | **beef | potato | leek**  
medium grilled osmo-entrecôte with thinly sliced dried beef, cannelloni filled with burnt leek, accompanied by a potato cream
- 5 | **jazz-apple | chocolate**  
sous vide cooked jazz-apple with espuma made of white chocolate

5   Bars	87
4   Bars	72
3   Bars	57

### «Root to leaf»

- raspberry | cucumber | rosemary  
refreshing raspberry-gazpacho and rosemary focaccia accompanied by an insert made of raspberry, tomato, peperoni and nostrano cucumber
- turnip cabbage | peas | piso  
sous vide cooked turnip cabbage, marinated peas and piso sprouts
- carrot | onion | amaranth  
smoked carrot tartar with pickled onions, marinated carrot greens and crispy amaranth
- cauliflower | shiitake | hazelnut  
baked cauliflower served on a shiitake mushrooms with cauliflower puree and roasted hazelnut
- elder | lemon  
juicy lemoncake with homemade eldersorbet

5   Bars	79
4   Bars	67
3   Bars	54

Please ask us if you need information about allergens and ingredients .

**We only use Swiss meat and fish.**

All prices are in CHF and include 7.7% VAT.