ECCO ST. MORITZ

GIARDINO MOUNTAIN

MENU

Wednesday to Sunday, from 7.00 p.m. (last order 9.00 p.m.)

MENU

RETO'S CLASSICS

FOIE GRAS 85
Green Apple | Tarragon | Yogurt

COD 125
Fennel | Grapefruit | Hokkaido Sea Urchin

JAPANESE KAGOSHIMA WAGYU - ENTRECÔTE A5+ - 135
Foie Gras | Périgord Truffle | Spinach

OMELETTE SURPRISE 75
Pineapple | Coconut | Ossetra Caviar

"Reto's Classics" 4-course menu 395

FINE MENU

BALFEGÓ TUNA
Gillardeau Oyster | Cucumber | Wasabi

CARABINIERO
Carrot | Sea Buckthorn | XO
- + Golden Ossetra Caviar - Kaviari Paris - 10 g 55
- 30 g 135
- 50 g 195

VENISON TORTELLINI
Périgord Trüffel | Purslane | Brown Butter

ÉTOUFFÉE PIGEON
Beetroot | Pickled Cherries | Hibiscus

DECANA PEAR
Hazelnut | Ginger | Buchwheat

4 course menu 275

5 course menu 295

Prices in CHF including VAT.
The "Reto's Classics" dishes can be added to the menu at the corresponding price or exchanged.

MENU

SPECIALS

OYSTER
Gillardeau Oyster Nr. 2
- — 12.- per piece
- — + 10 g caviar 55.-
- — + 30 g caviar 135.-
- — + 50 g caviar 195.-

CAVIAR
Served with classic side dishes.
- — Ossetra caviar: 30 g 135.-
- — Ossetra caviar: 50 g 195.-
- — Beluga caviar: 30 g 295.-
- — Beluga caviar: 50 g 495.-

TRUFFLE

South African Langoustine U6 — 165
Salsify | Chestnut | Périgord Truffle

Fondue Ravioli — 145
with White Alba Truffle

Tagliolini — 125
with white Alba Truffle

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