

**Sonnalp Tasting Menu**  
**11 January 2012**

*Amuse Bouche*



*Slightly smoked pigeon breast, fried haunch, red cabbage, goose liver rolls, hazelnut*



*Scallop on leek, Calvisius Caviar and champagne sauce*



*Sorbet of stone pine cone*



*Roasted lamb loin, braised knuckle, red pepper barley, green beans and tarragon- tomato sauce*



*Curd cheese soufflé with cappuccino ice cream*