

Q-linary Menu

King Mackerel “Hiramasa Ike-Jime” ^{4,6} 34
Finger lime | Strawberry | Ginger | Cress | Yuzu



Fried Turbot ^{1a,3,4,7,9,14} 48
Topinambur | Zucchini | Champagne foam



Appenzeller Duck ^{1a,6,7,11,12} 36
Rice | Miso | Black Garlic | Parsnips



Beef Duet ^{1a} 64
*Short Rib * Filet*
Potato | Leek | Aubergine



Cheese Selection from the Trolley ^{7,8,10} 24
Selection Beeler



Raspberry Dream ^{1a,3,7,8g} 22
Pistachio | Sorrel

Full course meal
228

Full course meal with wine
333

Vegetarian D.lights Menu

Tzatziki, Reimagined ^{1a,7} 24
Cucumber | Garlic | Dill



Tomato Consommé ^{1a,3 7} 26
Basil | Ricotta



Sweet Potato Cannelloni ^{9,12} 46
Celery | Hemp



Cheese Selection from the Trolley ^{7,8,10} 24
Selection Beeler



The Apricot ^{1a,3,7,8a} 22
Thyme | Almond

Full course meal
142

Full course meal with wine
217

Q-linary Occasions

Summer 2025

June to August

Thursday, 19 June 2025

Season Opener

Friday - Sunday, 20 - 22 June 2025

Sushi Weekend

Friday & Saturday, 11 & 12 July 2025

Crêpes Suzette Days

Flambéed as in times gone by

Wednesday, 16 & 23 July 2025

Viva la Strada

*Visit us at our stand along the main street in Lenzerheide
(restaurant closed)*

Thursday to Sunday, 24 to 27 July 2025

Asia Week

Japanese, Chinese, and Thai Specialities

Friday, 01 August 2025

National Holiday

Enjoy a typical Swiss dinner

Sunday, 10 August 2025

6-Hands Dinner

3 Top Chefs, 6 Courses, 1 Unforgettable Evening

Saturday, 16 August 2025

Amuse Bouche Menu

Q-linary Occasions

Summer 2025

September and October

Saturday, 06 September 2025

Sushi Menu

From Thursday, 11 September 2025

Wild Weeks

Sunday, 14 September 2025

Festival of Delights in Vaduz

*Visit us at our stand in Vaduz
(restaurant closed)*

Saturday, 27 September 2025

Cookery Course

Watch our chefs as they work.

*Through observation and practice, you'll learn pro tips and tricks for preparing Q.linary delicacies.
(limited number of participants)*

Saturday, 04 October 2025

Wine & Dine