

APPETIZER

Bao Bun | tomato tartlet | polenta cracker

SWEET POTATO | THAI SALSA | KAFFIR LIME

STEFAN HEILEMANN'S TASTING MENU

BURRATA

radish | dill | horseradish

Germany / Baden / Ihringer Winklerberg «Gras im Ofen» / Chardonnay / Weingut Dr. Heger / 2023

EGG YOLKS FROM SCHLATTGUT HERRLIBERG

white asparagus | peas | tarragon-Béarnaise

Austria / Kamptal / Ried Lamm / Grüner Veltliner / Bründlmayer Winery / 2023

YOUNG ARTICHOKE

artichoke | olives | salted lemon

France / Burgundy / Aligoté «Miarlons du Bas» / Chanterêves / 2023

HOMEMADE CAVATELLI

green asparagus | morels | porcini mushrooms

Italy / Piedmont / Barolo / Nebbiolo / Comm. G.B Burlotto / 2022

WARM FOAM OF EPOISSES

red smear cheese from the fromagerie Antony | roasted onions | lemon tyme

France / Jura / Vin Jaune / Savagnin / Domaine Pignier / 2018

COCONUT

matcha | red shiso | nashi pear

France / Alsace / Gewürztraminer macération pur vin / Pierre Frick / 2022

RHUBARB & WILD STRAWBERRIES

curd | pecan | champagne

*Austria / Burgenland / Trockenbeerenauslese No. 6 Grand Cuvée / Welschriesling / 1999
poured from the Nebuchadnezar bottle*

SWEET FINISH

canelé | tonka bean | passion fruit

pistachio | jasmin tea | raspberry

„André's banana split“

5 course menu 290.- | 6 course menu 320.- | 7 course menu 350.-

wine pairing

5 courses 185.- | 6 courses 220.- | 7 courses 255.-

All prices in CHF and incl. VAT

For information about allergens and origin in the individual dishes, please contact our service staff.