

APPETIZER

bao bun | tomato tartelette | polenta cracker

COTTAGE CHEESE | SPELT COUSCOUS | OLIVES | HERBS

STEFAN HEILEMANN'S TASTING MENU

MARINATED AVOCADO

lettuce | thai salsa | kaffir lime

France / Alsace / Schoenenbourg Grand Cru / Riesling / Domaine Trapet / 2016

WILD BROCCOLI & CAULIFLOWER

fennel | béarnaise | beurre blanc

France / Rhône / Châteauneuf-du-Pape Blanc / Grenache Blanc, Clairette, Roussanne / Clos Saint Jean / 2023

EGG YOLK FROM SCHLATTGUT HERRLIBERG

artichoke | tomato | sherry escabèche

Italy / Terntino / Teroldego «Morei» / Azienda Agricola Foradori / 2022

BARLEY RISOTTO

onions | summer cep | black truffle

Italy / Campanien / Taurasi Riserva / Aglianico / Michele Perillo / 2011

STRAWBERRIES FROM OUR FARM

Felchlin Opus Blanc chocolate | wheatgrass | hay milk

Switzerland / Schaffhausen / Cidre Champagner Bratbirne / Mosterei Oswald + Ruch / 2023

JAPANESE YUZU

hazelnut | buttermilk | ginger

Austria / Lake Neusiedl / Pinot-Cuvée / Feiler-Artinger / 2002

SWEET FINISH

canelé | tonka bean | passion fruit

iced lemon tarte

„André's banana split“

4 course menu 260.- | 5 course menu 290.- | 6 course menu 320.-

wine pairing

4 course 150.- | 5 course 185.- | 6 course 220.-

All prices in CHF and incl. VAT

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