

APPETIZER

FRENCH FREE-RANGE DUCK

bao bun | duck liver | crispy skin

BEEF FROM OUR OWN FARM | THAI SALSA | KAFFIR LIME

STEFAN HEILEMANN'S TASTING MENU

BALFEGÓ TUNA & GAMBA BLANCA FROM PORTUGAL

Oscietra Caviar | olive | herbs

France / Loire / Saumur blanc / Chenin Blanc / Domaine Collier / 2021

ICELAND MONKFISH

artichoke | calamaretti | salted lemon

Italy / Sicily / Etna Bianco / Carricante / Bella-Colonna / 2025

HOMEMADE CAVATELLI

white truffle | porcini mushrooms | parmesan

Switzerland / Graubünden / Grain Maître / Chardonnay / Roman Hermann / 2025

TYROLEAN CHAMOIS

pumpkin | yellow Thai curry | duck liver

UPGRADE: swiss wagyu entrecôte instead of chamois + CHF 40

Italy / Piedmont / Barbaresco « Bric Turot » / Nebbiolo / Prunotto / 2022

WARM FOAM OF MUNSTER

red smear cheese from the fromagerie Antony | pear | caraway

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

YUZU

green apple | hazelnut | shiso

Austria / Burgenland / Anthology Beerenauslese / Furmint, Sauvignon Blanc, Welschriesling / Heidi Schröck

FELCHLIN BARACOA CHOCOLATE

preserved sour cherry | tonka bean | cocoa bean

Hungary / Tokaj / Szepsy / Furmint, Hárslevelű / Szamorodni / 2016

SWEET FINISH

canelé | tonka bean | passion fruit

pistachio | florentine | plum

„André's banana split“

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

additional wine pairing

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

All prices in CHF and incl. VAT

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