

APPETIZER

FRENCH FREE-RANGE DUCK
bao bun | duck liver | crispy skin

BRETON CRAB | THAI SALSA | KAFFIR LIME

STEFAN HEILEMANN'S TASTING MENU

ALGARVE SARDINES
beef tartare | dill | horseradish

France / Burgundy / Saint-Aubin 1er Cru sur le Sentier du Clou / Chardonnay / Josphe Colin / 2023

LANGOUSTINE
Yuzu | beetroot | jalapeño

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

JOHN DORY FROM THE ALGARVE
artichoke | cockles | salted lemon

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

VENISON FROM AUSTRIA
duck liver | Périgord truffles | chanterelles

UPGRADE: Japanese wagyu filet instead of venison + CHF 40

Italy / Piedmont / Barolo Tortoniano / Nebbiolo / Michele Chiarlo / 2019

WARM FOAM OF EPOISSES
red smear cheese from the fromagerie Antony | bacon | lemon tyme
France / Jura / Savagnin « sus voile » / Domaine Pignier / 2018

COCONUT

matcha | red shiso | cherries

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

SWISS STRAWBERRIES

almond | basil | red kampf pepper

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

SWEET FINISH

canelé | tonka bean | passion fruit
pistachio | florentine | 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.