

APPETIZER

FRENCH FREE-RANGE DUCK

bao bun | duck liver | crispy skin

BALFEGO TUNA | OLIVES | MUSTARD | HERBS

STEFAN HEILEMANN'S TASTING MENU

GAMBERO ROSSO DI MAZARA

lettuce | thai salsa | kaffir lime

Germany / Pfalz / Kallstadter Saumagen / Riesling Auslese / Koehler-Ruprecht / 2018

CHAR FROM BREMGARTEN

fennel | sauce béarnaise | Prunier Oscietra Caviar Superior

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

RED MULLET AND MUSSELS FROM THE ALGARVE COAST

artichoke | sauce rouille | sherry vinegar escabèche

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

VEAL & DUCK LIVER PIE

onions | summer cep | black truffle

UPGRADE: 50g of wagyu rib eye A5 instead of pie + CHF 30

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

Switzerland / Valais / Grain Noble / Marie-Thérèse Chappaz

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.