

APPETIZER

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

BRÜGGLI SALMON TROUT | SWEET POTATO | PASSION FRUIT | MINT

STEFAN HEILEMANN'S TASTING MENU

BRETON CRAB
soy | raddish | wasabi

France / Loire / Saumur blanc «Romain» / Chenin Blanc / Guiberteau / 2023

WHITE ASPARAGUS FROM BADEN
gamba Blanca | yuzu | hazelnuts from piemont

Germany / Franconia / Vinz alte Reben / Silvaner / Weingut am Stein / 2022

ATLANTIC SKATE WING
young wild garlic | morel | salted lemon

France / Bordeaux / Semillon, Sauvignon Blanc / Lafaurie-Peyraguey / 2021

FRENCH ROYAL PIGEON
cauliflower | thaicurry | duck liver
UPGRADE: 50g of wagyu rib eye A5 instead of pigeon + CHF 30

Italy / Piemonte / Nebbiolo / Giacomo Fenocchio / Barolo Bussia / 2018

STRAWBERRIES
Felchlin Opus Blanc chocolate | wheatgrass | hay milk

Switzerland / Cidre / Mosterei Oswald+Ruch

RHUBARB
brown butter | yoghurt | macadamia

Germany / Mosel / Riesling Kabinett / H. Thanisch / 2023

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.