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 & POACHED GILLARDEAU OYSTERS
Oscietra Caviar | onion | mustard
Spain / Priorat / Terra de Cuques / PX, Garnacha Blanca / Terroir al Límit / 2023

SOUTH TYROLEAN SCHLUTZKRAPFEN
white truffle | spinach | parmesan
Switzerland / Graubünden / Grain Maître / Chardonnay / Roman Hermann / 2025

ATLANTIC GAMBA CARABINERO
fennel | chorizo | dukka
Italy / Sicily / Contrada Pianodario / Nerello Mascalese / Tenuta Tascante / 2021

FRENCH WILD HARE
pumpkin | yellow Thai curry | duck liver
UPGRADE: Japanese wagyu beef instead of wild hare + CHF 40
Italy / Piedmont / Barbaresco « Bric Turot » / Nebbiolo / Prunotto / 2022

RAW MILK CHEESE FROM "MAÎTRE ANTONY" AT VIEUX FERRETTE
fruit bread | pear mustard | sour pickles
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 | rum | passion fruit
pistachio | florentine | plum
„André's banana split"

5 course menu 295.- | 6 course menu 325.- | 7 course menu 355.-

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.