

APPETIZER

bao bun | tomato tartelette | polenta cracker

SWEET POTATO | PASSION FRUIT | MINT

STEFAN HEILEMANN'S TASTING MENU

MARINATED AVOCADO

soya | reddish | wasabi

France / Loire / Saumur Blanc «Romaine» / Chenin Blanc / Guiberteau / 2023

WHITE ASPARAGUS FROM BADEN

pea | yuzu | hazelnuts from piemont

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

EGG YOLK FROM SCHLATTGUT HERRLIBERG

young wild garlic | morel | salted lemon

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

CRISPY COURGETTE

cauliflower | thai curry | peanut

Italy / Piemont / 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.