

## APPETIZER

goulash bun | crispy cannelloni | thai tomato tartelette

SPELT COUS COUS | ONION | ICED BÉARNAISE

## STEFAN HEILEMANN'S TASTING MENU

SWISS BUFFALO MOZZARELLA

radish | herbs | horseradish

*Italy / Colli Orientali del Friuli / Friulano / Miani / 2022*

CRISPY ZUCCHINI

Tom Yum | peanut | kaffir lime

*Germany / Rheingau / Monte Nostrum / Riesling / Robert Weil / 2022*

SHIITAKE MUSHROOM GYOZA

yuzu | wild broccoli | Perigord truffle

*Italy / Piemont / Bricco del Bosco / Azienda Agricola Accornero / 2019*

BARLEY RISOTTO

beans | olive | Piment d'Espelette

*Spain / Rioja / Viña Bosconia Reserva / Viña Tondonia / 2011*

PRESERVED SOUR CHERRIES

pumpkin seed | coconut | pandan

*Germany / Mosel / Riesling Kabinett / H. Thanisch / 2022*

PEAR GUTE LUISE

sorrel | rooibos tea | macadamia

*France / Bordeaux / Bonneau / Château Closiot / 2018*

## SWEET FINISH

canelé | tonka bean | passion fruit

pistachio | nougat | jostaberry

„André's banana split“

4 course menu 270.- | 5 course menu 295.- | 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.