

## APPETIZER

bao bun | tomato tartelette | polenta cracker

COTTAGE CHEESE | SPELT COUSCOUS | OLIVES | HERBS

## STEFAN HEILEMANN'S TASTING MENU

### MARINATED AVOCADO

lettuce | thai salsa | kaffir lime

*Germany / Pfalz / Kallstadter Saumagen / Riesling Kabinett dry / Koehler-Ruprecht / 2021*

### WILD BROCCOLI & CAULIFLOWER

fennel | béarnaise | beurre blanc

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

### EGG YOLK FROM SCHLATTGUT HERRLIBERG

artichoke | tomato | sherry escabèche

*Italy / Terntino / Teroldego «Morei» / Azienda Agricola Foradori / 2023*

### BARLEY RISOTTO

onions | chanterelles | black truffle

*Italy / Campanien / Taurasi Riserva / Aglianico / Michele Perillo / 2011*

### WILD BLUEBERRIES FROM GOTTHARD

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.