

## APPETIZER

Bao Bun | tomato tartlet | polenta cracker

JAPANESE EGG CUSTARD | MUSHROOMS | PÉRIGORD TRUFFLE

## STEFAN HEILEMANN'S TASTING MENU

### COTTAGE CHEESE

spelt couscous | olives | herbs

*Germany / Baden / Gras im Ofen / Chardonnay / Dr. Heger / 2023*

### BEETROOT

Yuzu | brown butter | Jalapeño

*France / Loire / Saumur blanc / Chenin Blanc / Domaine Collier / 2021*

### EGG YOLKS FROM SCHLATTGUT HERRLIBERG

artichoke | capers | salted lemon

*Italy / Sicily / Etna Bianco / Carricante / Bella-Colonna / 2025*

### BARLEY RISOTTO

preserved winter truffle | beans | chanterelles

*Spain / Rioja / Las Viñas de Eusebio / Tempranillo / Olivier Rivière / 2019*

### WARM FOAM OF MUNSTER

red smear cheese from the fromagerie Antony | pear | caraway

*Germany / Pfalz / Kallstadter Saumagen Auslese trocken / Koehler-Ruprecht / 2018*

### COCONUT

matcha | red shiso | sweet violet plum

*Hungary / Tokaj / Szepsy / Furmint, Hárslevelű / Szamorodni / 2016*

### PRESERVED APRICOTS

almond | basil | red kampot pepper

*Switzerland / Grison / Scheurebe La Sara / Davaz / 2024*

## SWEET FINISH

canelé | tonka bean | passion fruit

pistachio | florentine | raspberry

„André's banana split“

5 course menu 290.- | 6 course menu 320.- | 7 course menu 350.-

wine pairing

5 courses 185.- | 6 courses 220.- | 7 courses 255.-

All prices in CHF and incl. VAT

For information about allergens and origin in the individual dishes, please contact our service staff.