

APPETIZER

Bao Bun | tomato tartlet | polenta cracker

AVOCADO | THAI SALSA | KAFFIR LIME

STEFAN HEILEMANN'S TASTING MENU

COTTAGE CHEESE

spelt couscous | olives | herbs

France / Burgundy / Saint-Aubin 1er Cru sur le Sentier du Clou / Chardonnay / Joseph Colin / 2023

BEETROOT

Yuzu | brown butter | Jalapeño

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

EGG YOLKS FROM SCHLATTGUT HERRLIBERG

artichoke | capers | salted lemon

Austria / Kamptal / Ried Lamm / Grüner Veltliner / Bründlmayer Winery / 2023

BARLEY RISOTTO

Australian winter truffle | beans | chanterelles

Italy / Piedmont / Barolo Tortoniano / Nebbiolo / Michele Chiarlo / 2019

WARM FOAM OF EPOISSES

red smear cheese from the fromagerie Antony | chives | lemon tyme

France / Jura / Savagnin « sus voile » / Domaine Pignier / 2018

COCONUT

matcha | red shiso | cherries

France / Alsace / Gewürztraminer «vendanges tardives» / Trimbach / 2017

VALAIS APRICOT

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.