

## APPETIZER

BEEF FROM «CHÂTEAU DE RAYMONTPIERRE»

goulash bun | dried meat | beef tatare taco

GAMBA BLANCA FROM PORTUGAL | CAULIFLOWER | HERBS

## STEFAN HEILEMANN'S TASTING MENU

BRETON CRAB

soy | raddish | wasabi

*Germany / Nahe / Felseneck / Riesling / Schäfer Fröhlich / 2021*

LANGOUSTINE

tom yum | peanut | kaffir lime

*Switzerland / Tessin / Il Castagneto / Chardonnay / Cantina alla Maggia / 2022*

ATLANTIC TURBOT

young wild garlic | morel | salted lemon

*France / Jura / Savagnin «sous voile» / Domaine Pignier / 2018*

FRENCH ROYAL PIGEON

beans | olive | Piment d'Espelette

*Austria / Burgenland / Moric / Ried Kirchberg / 2019*

CITRUS FRUITS

pumpkin seed | coconut | pandan

*Germany / Mosel / Riesling Kabinett / H. Thanisch / 2023*

RHUBARB

brown butter | yoghurt | macadamia

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

## SWEET FINISH

canelé | tonka bean | passion fruit

pistachio | nougat | tangerine

„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.