

APPETIZER

FRENCH FREE-RANGE DUCK
bao bun | duck liver | crispy skin

BRETON CRAB | THAI SALSA | KAFFIR LIME

STEFAN HEILEMANN'S TASTING MENU

ALGARVE SARDINES
beef tartare | dill | horseradish

Germany / Baden / Ihringer Winklerberg «Gras im Ofen» / Chardonnay / Weingut Dr. Heger / 2023

LANGOUSTINE
white asparagus | peas | Tarragon-Béarnaise

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

BALFEGÓ TUNA BELLY
artichoke | cockles | salted lemon

France / Burgundy / Aligoté «Miarlons du Bas» / Chanterêves / 2023

VENISON FROM AUSTRIA
duck liver | Périgord truffles | porcini mushrooms
UPGRADE: swiss wagyu beef instead of venison + CHF 40
Italy / Piedmont / Barolo / Nebbiolo / Comm. G.B Burlotto / 2022

WARM FOAM OF EPOISSES
red smear cheese from the fromagerie Antony | bacon | lemon tyme
France / Jura / Vin Jaune / Savagnin / Domaine Pignier / 2018

COCONUT
matcha | red shiso | nashi pear
France / Alsace / Gewürztraminer macération pur vin / Pierre Frick / 2022

RHUBARB & WILD STRAWBERRIES
curd | pecan | champagne
*Austria / Burgenland / Trockenbeerenauslese No. 6 Grand Cuvée / Welschriesling / 1999
poured from the Nebuchadnezar bottle*

SWEET FINISH

canelé | tonka bean | passion fruit
pistachio | jasmin tea | 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.