

APPETIZER

BEEF FROM «CHÂTEAU DE RAYMONTPIERRE»
goulash bun | dried meat | beef tatare taco

GAMBA BLANCA FROM PORTUGAL | ONION | ICED BÉARNAISE

STEFAN HEILEMANN'S TASTING MENU

BALFEGO TUNA & GILLARDEAU OYSTER
radish | herbs | Prunier Oscietra caviar

Italy / Colli Orientali del Friuli / Friulano / Miani / 2022

LANGOUSTINE

tom yum | peanut | kaffir lime

Germany / Rheingau / Monte Nostrum / Riesling / Robert Weil / 2022

DUCKLIVER LABEL ROUGE

yuzu | smoked eel | Perigord truffle

France / Jura / Trousseau RUZARD «Cuvée des Géologues» / Aviet Lucien & Fils / 2023

MIERAL GUINEA FOWL «PIRI PIRI»

beans | olive | Piment d'Espelette

Spain / Rioja / Viña Bosconia Reserva / Viña Tondonia / 2011

PRESERVED SOUR CHERRIES

pumpkin seed | coconut | pandan

Germany / Mosel / Riesling Kabinett / H. Thanisch / 2022

PEAR GUTE LUISE

sorrel | rooibos tea | 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.