

EXPERIENCE MENU

SNACKS

DRY AGED CARP by Marco Mulzer
Fermented Peppers, Turmeric & Coriander

BBQ PUMPKIN from Boierhof
Granny Smith & Hot Sauce

CHAWANMUSHI & N25 CAVIAR
Bacon Dashi, Eel, Kohlrabi, Cranberry & Radish Kimchi

STURGEON by Marco Mulzer
Sea Buckthorn-Kosho Beurre Blanc, May Tops & Pine Nuts

POMME PAILLASSON
Cucumber, Mountain Cheese & Fennel Flower

BEEF TONGUE
Fermented Carrot & Sauce Vierge

CITRUS GRANITÉ
Fennel, Cream Cheese & 5-Spice

PEAR QUINCE from Boierhof
Oolong, Calendula & Crème Crue

PETIT FOURS

MENU

5 COURSE 155
8 COURSE 185

WINE/NON-ALCOHOLIC PAIRING

5 COURSE 70/50
8 COURSE 90/70

STARTER

CRAYFISH BISQUE
Fennel, Leek & Rouille
21

BEEF TATAKI
Kale, Lemon & Hazelnut
25

MAIN

SALMON TROUT from Marco Mulzer
Fennel, Citrus Fruits & Yuzu Kosho Beurre Blanc

43

OX CHEEK
Brussels sprouts, Farfalle, Nduja & Sour Cream
43

For 2 Persons "Classic since 1950"
Chateaubriand 400g, Seasonal Vegetables, Potato Gratin
Calf – Jus & Hollandaise Sauce
135

DESSERT

CHOCOLATE
Grapefruit, Fennel & Kahlúa

18

PEAR QUINCE
Oolong, Calendula & Crème Crue
18