

PRELUDE

„BREAD TIME“

JERUSALEM ARTICHOKE & PEAR

Gruyère | verjus | mustard | pumpkin seeds

BLUE FIN TUNA

cucumber | kaffir lime | seaweed | tapioka

SCALLOP

ASPARAGUS & HEART

wild asparagus | green strawberries | ossetra caviar

smoked curd cheese | radish | sorrel

ARCTIC CHAR

STUFFED MORELS

carp caviar | celery | pistachio nuts

wild garlic | turnip | peas

INTERMEZZO

RABBIT

onion | beluga lentils | XO vinegar

OR

LAMB SHANK

“Beuscherl” | fermented garlic | bell pepper dashi

SHEEPS CURD

watermelon | rose | “Caraibe 66%”

BLANC DE NOIR

raspberry | rice pudding | “Yuna 37%”

SWEET DELIGHTS

menu incl. dessert

145

7 courses

119

5 courses

please ask our sommelier

for a corresponding

drink recommendation

CHEESE WAGON chutney | cruffin +25

couvert 6