

Wine pairing

170 | 140*

Upgrade | Rarities | 1dl

- 2003 Laville Haut-Brion | Blanc | Bordeaux | France
+52
- 1997 Quinta de Noval | Douro | Portugal | 0.5dl
+53
- 1999 Pingus | Ribera del Duero | Spain
+146
- 1970 Château Pétrus | Bordeaux | France
+526
- 1986 Château Latour | Bordeaux | France
+116
- 1990 Château d'Yquem | Bordeaux | France | 0.5dl
+101

Snacks

mushroom | macaron
brüggli salmon trout | crustacean
oyster

Cero Mackerel

radish | myoga | aguachile

Chawanmushi*

scallop | jerusalem artichoke | vadouvan

Signature Dish

duck liver ice-cream | beetroot | beef tartar

Sour Dough Bread

butter | belp ball | cream cheese

Norway Lobster*

yuzu kosho | pumpkin | buttermilk

Pike-Perch

crustacean farce | caviar | vin jaune

Duck Breast

mushroom | chicories | barigoule

Vanilla Cream*

wild blueberries | shiso | porcini

Reine Claude

dulce de leche | mirin | brown butter

Sweet Treats

madeleines | mandarin tonka bean
pâta à choux | pumpkin seed

Tasting Menu

335 CHF

Shortened Version * 295 CHF

All prices are in Swiss francs (SFR) and include 8.1 % VAT