



### Wine pairing

155 | 115\*

#### Upgrade | Rarities | 1dl

2002 Roederer Cristal   Late Release   Champagne   France	+112
1997 Quinta de Noval   Douro   Portugal   0.5dl	+53
1999 Etienne Sauzet   Montrachet   Burgundy   France	+257
1970 Château Pétrus   Bordeaux   France	+554
1994 Château Haut-Brion   Bordeaux   France	+124
1988 Château d'Yquem   Bordeaux   France   0.5dl	+104

#### Espresso

Captain Cook   Arabica   Napoopoo   Hawaii	9.5   12.5
--	------------

### Snacks

<b>Cero mackerel</b>	pumpkin   sea buckthorn   umeboshi
<b>Chawanmushi*</b>	scallop   calf`s head   umami broth
<b>Signature dish</b>	duck liver ice-cream   beetroot   beef tatar
<b>Sour dough bread</b>	yoghurt butter   belp ball   cream cheese
<b>Norway lobster*</b>	yuzu kosho   caviar   white asparagus
<b>Cod</b>	fennel   mojo   bisque
<b>Saddle of lamb</b>	mushroom   lovage   rapeseed
<b>Coconut*</b>	mint   lime   green tea
<b>Rhubarb</b>	hazelnut   buttermilk   shiso

### Sweet treats

Tasting menu	295 CHF
Shortened version*	265 CHF

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