

Menü

Tartelette

Balfego tuna | cucumber | shiso

Potato

N25 caviar | Piedmont hazelnut | chives

Wagyu

Truffle | caper leaf | essence

Brioche and Winzerkruste bread

Bordier butter | nasturtium



Norwegian scallop

Tomato | sea urchin | edelflower capers

Char

Buttermilk beurre blanc | kohlrabi | leek

Sweetbread

Lentils | pimpkin | eel

Limousin lamb grilled over Binchotan charcoal

Calf's head jus | porcini | bean

Peach

Raspberry | vanilla | Bollinger Champagne

Cheese from Affineur Waltmann

Licorice bread | orange mustard

Plum

Yeast | crème double | kinako



4-course menu 99,00 €

6-course menu 129,00 € (with cheese or plum)

7-course menu 139,00 €

Please inform us of any intolerances, allergies, or requests for a vegetarian alternative when making your reservation.
Otherwise, exceptions may not be fully accommodated.