



SERGE SCHWENTZEL
RECOMMENDS:

Apéritif:

2015
Laurent Perrier
Vintage
Champagne

0,1l 32,00

WINE PAIRINGS	
(one glass 0,1l per course)	
7-course wine pairing	140
6-course wine pairing	130
5-course wine pairing	115

2023
Gewurztraminer Reserve
Gustave Lorentz
Alsace, France

2023
Riesling
Friedrich Becker
Pfalz, Germany

2022
Majuelo del Chiviritero
Cantalapiedra Viticultores
La Seca, Spain

2018
Ladoix blanc
Domaine Cachat-Ocquidant
Burgundy, France

2020
Chateau Latour-Martillac
Grand Cru Classé
Pessac-Léognan
Bordeaux, France

2018
Spätburgunder 1G
Weingut Stiegler
Baden, Germany

2018
Maury
Domaine des Enfants
Languedoc, France

2021
Saint Patrick Beerenauslese
Weingut Karl H. Johner
Baden, Germany



RALPH KNEBEL
RECOMMENDS:

Starter

FOIE GRAS & COFFEE 48
Pressé, dried coffee aromas, physalis chutney

1st intermediate course

SKREI & CURRY LEAVES 40
Braised romaine lettuce, cauliflower², curry oil
or

SEA BASS & HARICOT COCO 44
Chorizo, beans, baked potato cream

2nd intermediate course

JAKOBSMUSCHEL & PÉRIGORD-TRÜFFEL 54 | 79
Black risotto, Parmesan crisp, spinach salad

Main course

PIGEON & ORANGE 69
Kale, blood orange, shiitake dumpling
or

BEEF & GÖLLES XA 69
Fillet, bone marrow ravioli, chervil root

SELECTION OF RAW-MILK CHEESES 37,5
- BY AFFINEUR WALTMANN -
Quince compote, quince gel, chestnut biscuit

Dessert

PIURA PORCELANA BY ORIGINAL BEANS 37,5
Feuilletine, mousse, rum raspberry and sorbet
or

CITRUS VARIATION 37,5
Sablé, yuzu curd, lemon meringue,
citrus salad, calamansi granité

7-course-menu - main course & dessert of choice	219
6-couse-menu - 1 st intermediate, main course and dessert of choice; Starter, 2 nd intermediate course and cheese course included	199
5-couse-menu - 1 st intermediate, main course and dessert of choice; Starter, 2 nd intermediate course included, cheese excluded	189
5-couse-menu - 1 st intermediate, main course and dessert of choice; Starter and cheese included, 2 nd intermediate course excluded	175

JUDITH’S PIG

- I. Chilled essence of air-dried ham, octopus, lardo date
- II. Truffled roast pork with crackling, cabbage roulade

Served in two courses for two persons

68
per person