



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	155
6-course wine pairing	140
5-course wine pairing	130

2023
Weißburgunder
Schloss Neuweier
Baden, Germany

2024
Rosé
Can Axartell
Mallorca, Spain

2024
Vouvray
Marc Brédif
Loire, France

2021
Saint-Joseph Lyseras Blanc
Yves Cuilleron
Rhône, France

2023
Mercurey Les Vignes de Maillonge Blanc
Domaine Michel Juillot
Burgundy, France

2021
Mandolás Furmint
Oremus
Tokaj, Hungary

2020
Pastourelle de Clerc Milon Pauillac
Château Clerc Milon
Bordeaux, France

2021
“Saint Patrick” Beerenauslese
Weingut Karl H. Johner
Kaiserstuhl, Germany



RALPH KNEBEL
RECOMMENDS:

Starter

PAPAYA³ & BELL PEPPER 61
Langoustine, papaya gazpacho, letscho and peper, pepper salad

1st intermediate course

NECTARINE & DILL 42
Red scorpion fish, peanut, salicornia

or

CARROT³ & SHISO 42
Dover sole, carrot: gel, pickled, raw, shiso ice cream

2nd intermediate course

TOMATO & BASIL 48 | 68
John Dory, tomato garden and white tomato bomba rice

or

YELLOW LENTIL & CARDAMOM LEAF 39
Skate wing, Oriental lentil stew, spiced yogurt

3rd intermediate course

CHANTERELLE & LOVAGE 39
Quail crepinette, potato ravioli, sautéed butter lettuce

Main course

SPRING ONION & VERBENA 68
Buffalo Bill fillet, soy glaze, coconut, verbena tea

or

ZUCCHINI & BLOSSOM 68
Rack of lamb, ratatouille-blossom tempura, olive gnocchi

WALTMANN'S NO. ONE 37,5
Cherry, champagne sakura gel, amarettini crumble
Served with: a glass of Yannick PrevotEAU Rosé champagne

Dessert

PEACH & LAVENDER 37,5
Cold-set tart, almond cream, lavender ice cream

or

KIR ROYAL 37,5
Champagne ice cream, blackcurrant brittle, ragout and gel

7-course menu: main, 2 nd intermediate course and dessert of choice, cheese excluded	219
6-course menu: main, 1 st and 2 nd intermediate courses and dessert of choice, cheese excluded	199
5-course menu: main, 1 st interm. course & dessert of choice, 2 nd interm. course & cheese excluded	189
5-course menu: main course & dessert of choice, cheese included, no 1 st & 2 nd interm. courses	175

MY ALL-TIME
FAVOURITE CLASSICS

SEA BASS IN A SALT CRUST
I. Haricot-Coco bean ragout & chorizo
II. Artichoke barigoule & potato ravioli

Served in 2 courses for 2 guests



MY ALL-TIME
FAVOURITE DESSERTS

CHAMPAGNE PARFAIT
White peach soup and stew,
raspberries