



SERGE SCHWENTZEL
RECOMMENDS:

As an apéritif:

La Perle des Treilles Brut
Yannick PrévotEAU
Champagne

0,1l 29,00

WINE PAIRINGS	
(one glass 0,1l per course)	
7-course wine pairing	130
6-course wine pairing	120
5-course wine pairing	105

2023

Pinot blanc
Winery Stigler
Baden, Germany

2021

Chardonnay
Winery Martin Waßmer
Baden, Germany

2023

Marc Brédif Vouvray Classic
Maison Brédif
Loire, Frence

2018

Riesling Cuvée Particulière
Gustave Lorentz
Alsace, France

2016

Amarone della Valpolicella
Falezze
Veneto, Italy

2018

Maury
Domaine des Enfants
Roussillon, France

2021

Saint Patrick Beerenauslese
Winery Karl H. Johner
Baden, Germany



RALPH KNEBEL
RECOMMENDS:

Starter:

OCTOPUS & FENNEL 44
Iced fennel-orange soup, La Cocca

or

EUROPEAN LOBSTER & PEACH 54
Beans salad, lavender marinade, duck ham

1st intermediate course

TURBOT & ZUCCHINI BLOSSOM 49 | 66
Mediterranean vegetable pressé, basil oil

or

RED SCORPIONFISH & YELLOW BEETROOT 47 | 61
Chickpea fries, harissa, olives

TROUT DASHI 26
Eggplant², smoked bonito flakes

Main course

SQUAB & GREEN ASPARAGUS 69
Ravioli, medlar, pink pepper

or

IBERICO PORK & BELUGA LENTILS 69
Shashlik and crispy bites, pointed cabbage-lentil tart

FOURME D’AMBERT & APRICOT 26
Cheese ice cream, apricot craquelin and compote

Dessert

CHERRY & ALMOND 37,5
Sakura vinegar sorbet, almond parfait and brittle

or

RASPBERRY & HIBISCUS 37,5
Clear raspberry & Shōchū cocktail, rose cream

7-Gang-Menü – starter, main course & dessert of choice	219
6-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice	199
5-Gang-Menü – starter, 1. intermediate course, main course & dessert of choice, cheese course not included	189

VEAL TOMAHAWK
Sweetbread ravioli, chanterelles, lovage

69