

FRAGRANZE

Crab, white asparagus, buffalo milk, sakura, sencha, marigold, caviar

Langoustine, gnocchi, butternut squash, passion fruit, violet, agastache

Risotto, morel mushrooms, Marsala wine, sage, coffee, Alpkäse Genus

Tagliolini with black truffle

Tuna Otoro, whey, fennel, blue vanilla, Milky Oolong, rosemary, yuzu, olive

Beef chuck roast "alla Genovese", anelli, onion, woodruff, chamomile

Lamb, Tyrolean sauerkraut, cruciferous vegetables, Speck, geranium, bergamot

Apple, sweet clover, mascarpone

Tiramisù, orange blossom, Bourbon Whisky

195€

Wine pairing 105€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.