

DEGUSTAZIONE

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

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

Tagliolini with black truffle

Veal chop "vitello tonnato", green asparagus, tarragon

Apple, vanilla, sweet clover, mascarpone

150€

Wine pairing 65€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.