

## FRAGRANZE

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

Frog legs, watercress, matcha, bergamot, galangal, risoni

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

Tagliolini with black truffle

Amberjack, piadina, peperone crusco, rooibos, black lemon, riso Venere

Veal chop "vitello tonnato", green asparagus, tarragon

Pigeon, salami di Borno, peas, almonds, nigella seeds, mint, poivrade

Rhubarb, yogurt, pink peppercorn, hibiscus, Thai basil

Apple, vanilla, sweet clover, mascarpone

198€

Wine pairing 105€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.