

SENSORIALE

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

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

Tagliolini with black truffle

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

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

Rhubarb, yogurt, pink peppercorn, hibiscus, Thai basil

Apple, vanilla, sweet clover, mascarpone

175€

Wine pairing 85€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.