



Down to earth and unassuming, and all the more passionate and ambitious as a result – these words could be used to describe both Rolf Fliegauf himself and his culinary creations. The award-winning aromatic cuisine of the German-born chef focuses on the natural flavours of seasonal ingredients that, skilfully combined, come together to create an unexpected and intensive result.



Part of Giardino Hotel Group

## menu

### **marinated & frozen duck liver**

sea buckthorn | yogurt | madeleine

### **Breton edible crab salad**

cucumber | jalapeño | finger limes

+ 10 g caviar 45.- | + 30 g caviar 125.- | + 50 g caviar 195.-

### **organic egg yolk in brown butter confited**

spinach | carbonara foam | Engadine bacon

### **slowly cooked Atlantic dover sole**

saffron | fennel | mussel

### **Étouffée Imperial pigeon**

beetroot | dim sum | purple curry

or

### **Engadine beef from the Plinio butcher**

entrecôte & cheek | mushroom | herb salad

### **«Blaue Meise» from Jumi dairy**

trevisano | pear | pumpernickel crisp

### **plum variation**

yogurt & red shiso

**4 course menu 235.- | 5 course menu 265.- | 6 course menu 285.- | 7 course menu 315.-**

Prices in CHF including VAT

For information regarding origin and allergen contained in our dishes, please ask our service team.