



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

## Beginning

turnip roll | pork knuckle & soy  
scallop x3 | daikon & miso  
lamb fillet from emmental | bean & belpet knolle

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## Menu

### „balfego“ tuna loin

sliced fois gras | cucumber | nori seaweed

### poached gillardeau oyster

pork belly | horseradish | sauerkraut vinaigrette  
+ 10 g golden ossietra caviar 35.-  
+ 30 g golden ossietra caviar 95.-  
+ 50 g golden ossietra caviar 145.-

## cep

sautéed & raw marinated | crispy chicken skin | herbs

### breton sea bass

artichoke | tomato | olive oil beurre blanc

### saddle of deer from alfred von escher

quince | pointed cabbage | chanterelles

or

### fillet of bison

parsley | oxtail | potato foam

### ticino americanello grape

hazelnut & caramel

**4 course menu 195.- | 5 course menu 225.- | 6 course menu 250.-**

## Supplement

<b>norway lobster xxl</b>   carrot   xo	<b>65.-</b>
<b>japanese wagyu beef (80g)</b>   chanterelles   truffle jus	<b>115.-</b>
<b>cheese selection «master of cheese» – willi schmid</b>	<b>35.-</b>

Prices in CHF including VAT

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