



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

filet of «balfego» tuna

grinded foie gras | cucumber | nori seaweed

marinated snow crab

cauliflower | green apple | crustacean vinaigrette
+ 10 g caviar 35.- | + 30 g caviar 95.- | + 50 g caviar 145.-

«brüggli» brook trout

horseradish | smoked fish cream | nasturtium

atlantic sole

slowly cooked | radish | dill | dashi beurre blanc

summer vension from «alfred von escher»

saddle & knuckle | cranberry | beetroot

or

glazed sweetbread

crispy chicken skin | spinach | lovage | truffle

«après soleil» cheese from jumi

pear | engadine chestnut bacon | pretzel croissant

mara des bois strawberry

marinated & iced | elderflower | wheatgrass

4 course menu 205.- | 5 course menu 235.- | 6 course menu 265.- | 7 course menu 295.-

supplement

sautéed norway lobster carrot citrus	65.-
japanese wagyu beef (80g) chanterelles truffle jus	115.-

Prices in CHF including VAT

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