



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

flavors of Switzerland | lamb – cheese – herbs
scallop x3 | cucumber & almond
„caprese“ | tomato – mozzarella – herbs

Menu

Hiramasa Kingfish

marinated & flamed | beetroot | iced foie gras

poached Gillardeau oyster

pork knuckle | horseradish | sauerkraut
+ 10 g golden Ossietra caviar 35.-
+ 30 g golden Ossietra caviar 90.-

sautéed norway lobster

XO cream | dim sum | kaffir lime

slow cooked Atlantik halibut

radish | mountain potato | lime beurre blanc

saddle from Tyrolean venison

parsnip | blackberry | purple curry

or

sautéed bison fillet

braised shoulder ravioli | crispy salads | onion

#Pastry

sweet surprises in small acts

4 course menu 185.- | 5 course menu 215.- | 6 course menu 240.-

Supplement

Breton turbot tranche caviar beurre blanc	95.-
Japanese Wagyu beef (80g) chanterelle truffle jus	115.-
cheese selection «Master of Cheese» – Willi Schmid	35.-

Prices in CHF including VAT

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