



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. In Zurich, Rolf Fliegauf has passed on the baton to his trusted associate and former sous-chef Stefan Heilemann.



Part of Giardino Hotel Group

## **Beginning**

«organic Engadin egg»  
hirasama kingfish x3 | japanese flavours  
„Ora King“ salmon | buttermilk & herbs

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## **Menu**

### **marinated foie gras**

terrine & ice cream | red shiso | cassis wood | malt

### **poached Gillardeau oyster**

cucumber | horseradish | plankton vinaigrette

### **red gamba „Carabinero“**

sautéed in brown butter | organic turnip | shellfish sauce

### **breton halibut**

slow cooked | Albula mountain potato | chives | sauerkraut beurre blanc

### **Etouffè imperial pigeon**

breast & haunch | lightly fermented red cabbage | purple curry

or

### **swiss „LUMA“ beef**

roasted entrecôte | parsley roots | onion | sherry vinegar hollandaise

### **#Pastry**

sweet surprises in small acts

**4 course 215.- | 5 course 245.- | 6 course 270.-**

Prices in CHF including VAT

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