



Down to earth and unassuming, and all the more passionate and ambitious as a result – these words could be used to describe both Rolf Fliegau 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

engadine quail egg | jerusalem artichoke & perigord truffle
«brüggli» brook trout x3 | horseradish & red radish
organic beetroot from stefan brunner | pumpernickel & crème fraîche

menu

french foie gras «label rouge»

marinated & iced | red cabbage | yeast pastry

dived scallop from norway

gillardeau oyster | ice plant | cauliflower | lime butter
+ 10 g caviar 35.- | + 30 g caviar 95.- | + 50 g aviar 145.-

sautéed norway lobster

carrot | xo | crustacean essence

codfish from faroe islands

parsley | razor clam | dried cod sauce

«excellence» guinea fowl from j.c. miéral

breast & leg | caesar salad | fregola sarda

or

japanese wagyu beef «kagoshima»

salsify | perigord truffle | herbs

schlossberger cheese from jumi

quince | engadine bacon | corn salad

sicilian clementine

walnut | cinnamon blossom

4 course menu 225.- | 5 course menu 255.- | 6 course menu 280.- | 7 course menu 300.-

Prices in CHF including VAT

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