



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.



Deluxe Menu

Tuna & Gillardeau oyster

flamed toro | cucumber | yuzu

Cep

rye | mustard | herbs from the uetliberg

Norway lobster

fried and glazed | tomato | seaweed | coriander

Cod and mussels from Brittany

bean | almond | young garlic

Veal from Grison

sweetbread, chin and tongue | lovage from the eichhof | cauliflower

Young venison from Tyrol

saddle and shoulder | chervil root | pickled plum

or

Japanese Wagyu Beef «Kagoshima»

tenderloin and short rib | broccoli | curry

Extra charge 45 (50g)

Cheese from the «Jumi Versum»

cow | goat | sheep

Americanello grape from Ticino

walnut | fresh goat cheese

Felchlin «cru cuba» chocolate 72%

sorrel | cox orange apple

9 course 240

7 course 220 (without veal | grape)

5 course 190 (without monkfish | veal | cheese | grape)

