



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



## Deluxe Menu

### «Bigeye» tuna toro

poached gillardeau oyster | onion | juniper

### Norway lobster

fried and glazed | chinese cabbage | seaweed | coriander

### Angled sea bass from Brittany

squid | fennel

### Butternut pumpkin from the Eichhof

white truffle | crème de gruyère

### Duck liver from Landes

marinated & sauteed | smoked eel from the Baltic Sea | beetroot

### Young venison from Tyrol

saddle and shoulder | chervil root | pickled plum

or

### Japanese Wagyu Beef «Kagoshima»

tenderloin and cheek | braised vegetable | cep

Extra charge 60 (50g)

### Cheese from the «Jumi Versum»

cow | goat | sheep

### Lingonberry from the Göschenalp

yoghurt | wheat

### Felchlin «cru cuba» chocolate 72%

sorrel | cox orange apple

9 course 240

7 course 220 (without duck liver | lingonberry)

5 course 190 (without sea bass | duck liver | cheese | lingonberry)

