



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

«Balfegó» tuna toro

poached gillardeau oyster | cucumber | yuzu

Norway lobster

cauliflower | seaweed | coriander

Skrei from the North Sea

Jerusalem artichoke | bottarga | sherry vinegar

Young pig from Ormalingen

cheek, shoulder and belly | fava bean | chorizo

Veal from the Moutathal

sweetbread and tongue | rutabaga | périgord truffle

«Miéral» pigeon from the Bresse

breast and leg | oat root | rose hip from the Fricktal

or

Japanese Wagyu beef filet «Kagoshima»

braised vegetable | salty lemon | parsley root

Extra charge 60 (50g)

Cheese from the «Jumi Versum»

cow | goat | sheep

Pumpkin from Stefan Brunner

coconut | ginger | pandan

Felchlin «cru cuba» chocolate 72%

sorrel | cox orange apple

9 course 240

7 course 220

5 course 190