



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

Carabiniero prawn

tomato | coriander | thai salsa

«Balfegó» tuna toro

artichoke | bottarga | sherry vinegar

Turbot from Brittany

cauliflower | peanut | red curry

Mussels & octopus from the Atlantic

beans | almonds | young garlic

Japanese Wagyu entrecôte «Kagoshima»

grilled carpaccio | onion | sour cream
+ 10g Oscietra Caviar Selection Caviar House | CHF 40.-

«Miéral» guinea fowl from the Bresse

sauteed & braised | green asparagus | watercress

or

Canadian bison

filet & shoulder | spinach | chanterelles

Cheese from the «Jumi Versum»

cow | goat | sheep

Felchlin «opus blanc» chocolate

rhubarb | greek yoghurt | champagne

Marinated wild strawberries

liquorice | sorrel

9 course 260

7 course 230

5 course 200

3 course 160