



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

### **Alaskan king crab**

carrot | curry | sudachi

+ 10g Oscietra caviar selection Caviari | CHF 40.-

### **«Balfegó» tuna toro**

cauliflower | thai salsa | coriander

### **Ray from Brittany**

jerusalem artichokes | bottarga | sherry vinegar

### **Norwegian scallop**

«Joselito» chorizo | fennel | orange

### **Japanese Wagyu entrecôte «Kagoshima»**

grilled carpaccio | onion | sour cream

main course 60g | surcharge CHF 60.-

### **Young venison from the Tirol**

salsify | Pèerigord truffle

or

### **Canadian bison short rib**

cabbage sprouts | yuzu | massaman curry

### **Spanish hass avocado**

soy | tangerine | venere rice

### **Felchlin «Grand Cru Chuao» chocolate**

sour cherries | tonka bean

8 course 260

6 course 220

3 course 160