



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.



Part of Giardino Hotel Group

Beginning

«Engadine tarte»
Hiramasa kingfish x3 | japanese flavour
ocean from Färöer | green apple and shiso

Menu

Atlantic edible crab

avocado | yuzu ginger fluid gel | crab vinaigrette
extra charge 10g golden Osietra caviar 50.-

Red deepwater prawn «Carabiniero»

pumpkin from Stefan Brunner | citrus | shellfish broth

Veal from Muotathal

filet and sweetbread | beetroot from Eichhof | french foie gras

Toothfish from Patagonia

slow cooked and flamed | clams | fennel | jalapeño

Bresse guinea fowl from Jean Claude Miéral

organic celery | dim sum | albuféra sauce

or

Canadian bison

filet and ragout | jerusalem artichoke | périgord truffle

#Pastry

sweet surprises in small acts

4 course 215.- | 5 course 245.- | 6 course 270.-

Prices in CHF including VAT

For information regarding origin and allergen contained in our dishes, please ask our service team.