

AIN

AN Fine Dining

AMUSE BOUCHE

tartelette | stracciatella di burrata | broccoli | ikura rogen
blini | hamachi | pomelo | jalapeño
nori | old cow tatar | koshihikari

KOHLRABI

chipotle | buttermilch | kaffirlimettenöl | birne

WEISSE SPARGELN

passionsfrucht | vanilleöl | estragon

HAMACHI

daikon | wasabi | fermentierte erdbeeren | kaffeeöl

BRIOCHE

evoo | butter | iberico

SAIBLING

koji | calamansi | shiro kombu | fingerlimes

BLACK ANGUS

XO | yucatan escabeche | pilz kampot pfeffer essenz | sanchoöl

POPCORN GLACE

merengue | majoran | crumble

FRIANDISE

madeleine | weisse schokolade | szechuan | macadamia

6 Gang Menu – CHF 175

Upgrade

Oscietra Kaviar 7g | buttermilch | cassisholz
Käsevariation | gepickelte trauben | brioche

28 CHF

16 CHF

AN

AN Fine Dining Vegi Menu

AMUSE BOUCHE

tartelette | stracciatella di burrata | broccoli
blini | pomelo | jalapeño
Nori | blumenkohl |

KOHLRABI

chipotle | buttermilch | kaffirlimettenöl | birne

WEISSE SPARGELN

passionsfrucht | vanilleöl | estragon

TOSTADA

aubergine | mais | yuzu | feldkaviar | kaffeeöl

BRIOCHE

evoo | butter | seitan | pickles

SELLERIE

kaji | ponzu | beurre noisette | shiro kombu | fingerlimes

INGELSTACHELBART

tempeh XO | yucatan escabeche | pilz kampot pfeffer essenz | sanchoöl

POPCORN GLACE

merengue | majoran | crumble

FRIANDISE

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