

Griggeler Stuba

JUHU BEEF

essence | bao bun

CRAB

baerri reserve | rice vinegar | seabuckthorn

SHOKUPAN

duck liver | blackcurrant | piura 75%

BALFEGO TUNA

koshihikari | calamansi | coriander

24 H HONEY – SOURDOUGH BREAD

Maitré Antony saltbutter | miso – Kcaramel butter

N25 KALUGA RESERVE

J.M. Sélequé 2017 | hiramasa kingfish | watermelon-radish| cucumber

TRISTAN LANGUSTINE

edamame | wasabi | eel

SEA BASS

sweet chili | pumpkin | tom yum

SALMON TROUT

carrot som tom | bone marrow | kombu

DEER

kohlrabi | currant | black garlic

OXALIS

habanada chili | reneclode | kombucha

QUAIL

potato | red kale | black truffle

KEFIR

quince | buckwheat | finger limes

SHISO

plum | kokonut | esmeralda 42%

PETIT FOURS

Aronia macaron | mountain pine - cherry
basil Smash | verbena tea

Griggeler Experience 285,-

Wine pairing "off the beaten track" 175,-

Wine pairing Hedonism 285,-

In case of allergies or intolerances, please contact our
Trained service staff