

CENTRIC DINING
SUSU'S TASTING MENU
5 OR 7 COURSES

Champagne Les Meuniers de Clémence 2016, Champagne Lelarge-Pugeot, France

OTSUMAMI

Poached Gillardeau Oyster No. 2

Green Apple | Ponzu |
Celery-Sudachi

Chawanmushi in a Surprise Egg

Oscietra Alpine Caviar |
Malabar Spinach | Sobacha

Bluefin Akami Tartlets

Wasabi | Katsuobushi |
Black Forest Miso

HOKKAIDO BRIOCHE

Rapeseed Dip | Stefan's Cured Sausage | Maitake Tempura | Gochujang

Grüner Veltliner Fass 43 2015, Pichler-Krutzler, Austria

KYŌ × ANDES

Flamed Hiramasa Kingfish

Myoga | Avocado | Guava-Aji Amarillo

Bothmarhalde Blauburgunder Graubünden AOC 2022, Wegelin Scadenagut, Switzerland

THE CLASSIC

Simmental Beef Tartare

Beetroot-Yuzu | Buttermilk | Horseradish

Noix Gras | Wood Sorrel

Completer Solera Graubünden AOC 2018-2024, Obrecht - Weingut zur Sonne, Switzerland

SIGNATURE DISH

Steffisburg Potato

Confit Egg Yolk | Leek | Lotta's Autumn Truffle

MONTICARA Sierras de Málaga DO 2020, Victoria Ordóñez, Spain

NORDIC TENSION

Smoked Lostallo Salmon

Lardo di Colonnata | Dill Pollen | Vin Jaune

Saffredi Maremma IGT 2023, Fattoria Le Pupille, Italy

THE LIFE-CHANGING PIGEON

Bresse Pigeon from Alfred von Escher

Shio Koji | Gamper Organic Chicory | Umeboshi | Mushroom | Cassis-Whey Jus

Caramella | Burnt Orange | Sauce Albufera

JUMI'S CHEESE SYMPHONY

Rosa Rugosa Fermented Sparkling Tea, København Kombucha, Denmark

AMAZON MEETS KYOTO

Amsoldingen Yoghurt

Shiso-Passion Fruit | Mango Curd | Sake

Ben Ryé Passito di Pantelleria DOC 2023, Donnafugata, Italy

DOWN TO THE LAST NUANCE

Bionda 36%

Sea Buckthorn | Piedmont Hazelnut | Fermented Honey | Oolong

Almond Financier | Vermicelle | Damson Compote

CANDY SHOP

THE JOURNEY

CHF 159.– (Golden Courses) | CHF 219.– with Wine Pairing

FULL IMMERSION

CHF 239.– (All Courses) | CHF 329.– with Wine Pairing