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 | Shiso

Bluefin Akami Tartlets
Wasabi | Katsuobushi | Black Forest Miso

Osietra Alpine Caviar Chawanmushi
Smoked trout| Shiitake | Shiro Dashi

HOKKAIDO BRIOCHE

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

Grüner Veltliner Fass 43 2015, Pichler-Krutzler, Austria

KYŌ × ANDES

Hamachi Kombujime
Daikon | Myoga | Combava-Aji Amarillo

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

SIGNATURE DISH

Steffisburg Potato
Confit Egg Yolk | Leek | Périgord Truffle

MONTICARA Sierras de Málaga DO 2020, Victoria Ordóñez, Spain

NORDIC TENSION

Smoked Lostallo Salmon
Lardo di Colonnata | Dill Pollen | Vin Jaune

Bothmarhalde Blauburgunder Graubünden AOC 2022, Wegelin Scadenagut, Schweiz

JUST A QUESTION OF THE ONION

Binchōtan Roscoff Onion

Comté Cheese | Black Shallot|

Koji Buttermilk

Kohlrabi | Labneh | Tarragon | Verjus

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