

## WELCOME TO RESTAURANT AZALÉE!

OUR YOUNG CHEF JOHANNES VON SIEBENTHAL PROUDLY PRESENTS HIS MENU.  
HIS FOCUS IS ON SUSTAINABILITY, SEASONALITY AND THE HIGHEST QUALITY.  
THE MENU REFLECTS THESE VALUES.

### VEGETARIAN TASTING MENU

FR. 205

#### SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

#### MILLE FEUILLE

ROOT VEGETABLES / HORSERADISH / CHIVES

FR. 32

#### RED CABBAGE

ORANGE / CRANBERRY / FLEURETTE CHEESE / THYME

FR. 28

#### PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

#### PUMPKIN TARTELETTE

PATISSON / HOKKAIDO / BUTTERNUT

FR. 31/42

#### COLONEL

FIR BUDS / GIN "TSCHIN"

FR. 22

#### POINTED CABBAGE

POMMES DAUPHINE / GINGER / LEMONGRASS  
FINGER LIMES / MISO

FR. 36/46

#### CHEESE TROLLEY

DRIED FRUIT / NUTS / CHUTNEY

FR. 27

#### PLUM

LICORICE / LAVENDER

FR. 26

#### PEAR

VANILLA / CARAMEL / CINNAMON / HAZELNUT

FR. 26



JOHANNES COMES FROM THE PICTURESQUE MOSELLE REGION IN GERMANY AND HAS ALREADY WORKED FOR MICHEL AS A SOUS-CHEF FOR SIX YEARS, WHICH HAS ALLOWED HIM TO LEARN A LOT FROM HIM. AS OF AUGUST 2024, MICHEL HANDED OVER THE MANAGEMENT OF THE KITCHEN TO HIS SON-IN-LAW JOHANNES.

**TASTING MENU**

CHF 240

**SOURDOUGH BREAD**

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

**MILLE FEUILLE**

ROOT VEGETABLES / HORSERADISH / CHIVES

FR. 32

**RED CABBAGE**

SMOKED DUCK BREAST / ORANGE / CRANBERRY  
FLEURETTE CHEESE / THYME

FR. 34

**PORCINI RAVIOLI**

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

**PIKE-PERCH BALLOTINE**

LEEK / TAGLIATELLE

FR. 59

**COLONEL**

FIR BUDS / GIN "TSCHIN"

FR. 22

**LAMB RACK**

EGGPLANT / LEMON / NASTURTIUM / GNOCCHI

FR. 68

**CHEESE TROLLEY**

DRIED FRUIT / NUTS / CHUTNEY

FR. 27

**PLUM**

LICORICE / LAVENDER

FR. 26

**PEAR**

VANILLA / CARAMEL / CINNAMON / HAZELNUT

FR. 26

