

Gourmet-Restaurant

AZALEE

WELCOME TO THE RESTAURANT AZALÉE

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

VEGETARIAN TASTING MENU

FR. 180

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

FR. 10

VARIATION OF TOMATOES

MERINGUE / TOMATO CAVIAR / LENKER BLEU
OLIVE OIL ICE CREAM / PINE NUTS

FR. 32

BEETROOT COOKED IN COFFEE POWDER

LABNEH / SALTED LEMON / MINT / SUMAC

FR. 28

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

POTATO «CANNELLONI»

MUSHROOM BROTH / SWEET POTATO
OYSTER MUSHROOM / PARSLEY

FR. 36/46

COLONEL

VINEYARD PEACH / EAU DE VIE

FR. 22

EGGPLANT STEAK

VEGAN GRAVY / BUCKWHEAT GNOCCHI / TURNIP CABBAGE

FR. 36/46

CHEESE TROLLEY

FRUIT BREAD / NUTS / CHUTNEY

FR. 27

BLONDIE

WHITE CHOCOLATE / TONKA BEAN / CRÈME FRAICHE
STRAWBERRY SORBET / STRAWBERRY GEL / LEMON BALM

FR. 26

ENTREMET

BLACKBERRY / DARK CHOCOLATE / HONEY GEL
HONEY-ROSEMARY ICE CREAM / HAZELNUTS / LAVENDER

FR. 28

OUR STAFF IS HAPPY TO INFORM YOU ON REQUEST ABOUT
INGREDIENTS IN OUR DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES.

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AZALEE

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 HAS HANDED OVER THE MANAGEMENT OF THE KITCHEN TO HIS SON-IN-LAW JOHANNES.

TASTING MENU

FR. 230

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

FR. 10

VARIATION OF TOMATOES

MERINGUE / TOMATO CAVIAR / LENKER BLEU
OLIVE OIL ICE CREAM / PINE NUTS

FR. 32

PIKEPERCH CEVICHE

RADISH / FIG / WOOD SORREL / PUMPKIN SEED BREAD

FR. 38

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

ROASTED SCALLOPS

BUTTERMILK HAY BROTH / FENNEL
AGNOLOTTI TRICOLORE / SALSICCIA

FR. 65

COLONEL

VINEYARD PEACH / EAU DE VIE

FR. 22

GUINEA FOWL SUPRÊME

WILD HERB FARCE / VEAL TONGUE / GRUYÈRE
LEEK / « SERVIETTENKNÖDEL »

FR. 54

+ SUMMER TRUFFLES

FR. 64

CHEESE TROLLEY

FRUIT BREAD / NUTS / CHUTNEY

FR. 27

BLONDIE

WHITE CHOCOLATE / TONKA BEAN / CRÈME FRAICHE
STRAWBERRY SORBET / STRAWBERRY GEL / LEMON BALM

FR. 26

ENTREMET

BLACKBERRY / DARK CHOCOLATE / HONEY GEL
HONEY-ROSEMARY ICE CREAM / HAZELNUTS / LAVENDER

FR. 28

ORIGIN: PIKEPERCH – CH, GUINEA FOWL - CH, SCALLOP - FR, SALSICCIA – CH