

WELCOME TO RESTAURANT AZALÉE!

OUR 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. 210 SOURDOUGH BREAD MOUNTAIN BUTTER / OLIVE OIL / SALT FLOWERS CELERY FLOWER GRANNY SMITH APPLE / PERIGORD TRUFFLE / LEMON Fr. 39 ROASTED PUMPKIN TARTAR HAZELNUT / GINGER / CUMIN Fr. 29 PORCINI RAVIOLI MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES Fr. 29/39 SAVOY SWEET POTATOES / TOFU / CRANBERRY Fr. 29/39 COLONEL GRAPEFRUIT / ROSEMARY / "TSCHIN" GIN Fr. 22 POINTED CABBAGE POTATO DAUPHINE / GINGER / LEMONGRASS FINGER LIMES / MISO Fr. 36/46 CHEESE TROLLEY DRIED FRUIT / NUTS / CHUTNEY Fr. 27 PLUM TARTLET PLUM CAVIAR / DOUBLE CREAM CHEESE PLUM SORBET / MERINGUE FR. 26

CHOCOLATE ENTREMET

BALSAMIC ICE CREAM / CARAMEL / PORT WINE / VANILLA

Fr. 28



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 235
SOURDOUGH BREAD MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL	
CELERY FLOWER GRANNY SMITH APPLE / PÉRIGORD TRUFFLE / LEMON	Fr. 39
SCALLOP TARTAR DRIED MEAT "MOSTBRÖCKLI" / BRIOCHE BEETROOT SORBET / CAVIAR	Fr. 56
PORCINI RAVIOLI MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES	Fr. 29/39
PIKEPERCH FILLET BRAID SALICORN GYOZAS / ARTICHOKES / BERGAMOT / DASHI BROTH	Fr. 59
COLONEL GRAPEFRUIT / ROSEMARY / "TSCHIN" GIN	Fr. 22
COQ AU VIN 2.0 POTATO MILLE FEUILLE / GLAZED MUSHROOM PICKLED CARROT / CELERY CREAM	Fr. 56
CHEESE TROLLEY DRIED FRUIT / NUTS / CHUTNEY	Fr. 27
PLUM TARTLET PLUM CAVIAR / DOUBLE CREAM CHEESE PLUM SORBET / MERINGUE	Fr. 26
CHOCOLATE ENTREMET BALSAMIC ICE CREAM / CARAMEL / PORT WINE / VANILLA	Fr. 28