

WELCOME TO RESTAURANT AZALÉE!

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

VEGETARIAN TASTING MENU

FR. 180

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

LEEK

NORI / MOUNTAIN CHEESE / PÉRIGORD TRUFFLE

FR. 48

BEETROOT TARTELETTE

LEEK FLOWERS / APRICOTS / LEMON

FR. 29

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

SAVOY

SWEET POTATOE / TOFU / CRANBERRY

FR. 29/39

GÉNÉRAL

BITTER ORANGE / WHISKY «SÄNTIS MALT»

FR. 22

COUSCOUS

MINI VEGETABLES / BEURRE BLANC / THYME

FR. 36/46

CHEESE TROLLEY

DRIED FRUIT / NUTS / CHUTNEY

FR. 24/28

CANNELLONI

GRANNY SMITH APPLE / CELERY / YOGURT / MILK

FR. 26

MERINGUE

PEAR / QUINCE / VANILLA / CINNAMON

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 FUTURE SON-IN-LAW JOHANNES.

TASTING MENU

CHF 205

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

LEEK

NORI / MOUNTAIN CHEESE / PÉRIGORD TRUFFLE

FR. 48

LOBSTER

CRYSTAL TOAST / YUZU / GILLIARDAU OYSTER
DOUBLE CREAM / CAVIAR

FR. 76

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

PIKEPERCH FILLET

PURPLE POTATOES / SPINACH / LARDO

FR. 58

GÉNÉRAL

BITTER ORANGE / WHISKY «SÄNTIS MALT»

FR. 22

COQUELET

BONE MARROW / LEMON THYME / SALSIFY

FR. 67

CHEESE TROLLEY

DRIED FRUIT / NUTS / CHUTNEY

FR. 24/28

CANNELLONI

GRANNY SMITH APPLE / CELERY / YOGURT / MILK

FR. 26

MERINGUE

PEAR / QUINCE / VANILLA / CINNAMON

FR. 26

