

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. 200

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

FR. 10

PUMPKIN FLAN

SMOKED RED ONION / VINEGAR
BLACK GARLIC / PUMPKIN ICE CREAM

FR. 30

VARIATION OF TOMATOES

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

FR. 32

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

RADISH «CANNELLONI»

MUSHROOM BROTH / SWEET POTATO
OYSTER MUSHROOM / PARSLEY

FR. 36/46

COLONEL

MIRABELLE / EAU DE VIE FROM THE MOSEL REGION

FR. 22

EGGPLANT STEAK

VEGAN GRAVY / BUCKWHEAT GNOCCHI / TURNIP CABBAGE

FR. 36/46

CHEESE TROLLEY

FRUIT BREAD / NUTS / CHUTNEY

FR. 27

BLONDIE

CARDAMOM / GOAT CHEESE / WHITE CHOCOLATE
SAGE / GRAPEFRUIT

FR. 26

CHIBOUST

MILK CHOCOLATE / PASSION FRUIT / MANGO
MISO / CHILI / BUTTERMILK

FR. 28



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

Gourmet-Restaurant

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. 240

SOURDOUGH BREAD

MOUNTAIN BUTTER / OLIVE OIL / FLEUR DE SEL

FR. 10

PUMPKIN FLAN

SMOKED RED ONION / VINEGAR
BLACK GARLIC / PUMPKIN ICE CREAM

FR. 30

CAULIFLOWER VELOUTÉ

CALF'S SWEETBREAD / CHANTERELLE / PARMESAN / CAVIAR

FR. 42

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

HALIBUT FILLET

TRUFFLE / KOHLRABI / KALAMANSI / GNOCCHI

FR. 67

COLONEL

MIRABELLE / EAU DE VIE FROM THE MOSEL REGION

FR. 22

SADDLE OF LAMB FROM SAANENLAND

ZUCCHINI / ZUCCHINI FLOWER / POLENTA ESPUMA / WASABI

FR. 75

CHEESE TROLLEY

FRUIT BREAD / NUTS / CHUTNEY

FR. 27

BLONDIE

CARDAMOM / GOAT CHEESE / WHITE CHOCOLATE
SAGE / GRAPEFRUIT

FR. 26

CHIBOUST

MILK CHOCOLATE / PASSION FRUIT / MANGO
MISO / CHILI / BUTTERMILK

FR. 28



ORIGIN: VEAL — CH, CAVIAR — FR, HALIBUT — NO, LAMB — CH, BREAD — CH