

Gourmet-Restaurant

AZALÉE

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

BEETROOT VARIATION

PÉRIGORD TRUFFLE / APRICOT / LEEK

FR. 55

PUMPKIN TARTELETTE

CORIANDER / PUMPKIN SEEDS / BLOOD ORANGE

FR. 29

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

EVERYTHING FROM THE CARROT

CARAWAY / BELPER KNOLLE

FR. 29/39

COLONEL

CUCUMBER / LIME / SWISS GIN

FR. 22

HERB RISOTTO

ARTICHOKE / TOMATO / MESCAL

FR. 32/42

CHEESE TROLLEY

DRIED FRUIT / NUTS / CHUTNEY

FR. 24/28

ÉCLAIR

HAY / MILK / FLOWERS

FR. 24

BAVAROISE

CHOCOLATE / QUINCE / COFFEE / HONEY

FR. 26



PLEASE ASK OUR TEAM REGARDING DISHES THAT MAY CONTAIN INGREDIENTS THAT COULD CAUSE ANY ALLERGIC REACTIONS OR INTOLERANCES.

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

BEETROOT VARIATION

PÉRIGORD TRUFFLE / APRICOT / LEEK

FR. 55

VEAL TARTARE

SOUR CREAM / CAVIAR / ARUGULA

FR. 57

PORCINI RAVIOLI

MOUNTAIN CHEESE / SHALLOTS / DRIED TOMATOES

FR. 29/39

PIKEPERCH FILLET

PUMPKIN / CHIVES

FR. 54

COLONEL

BITTER ORANGE / WHISKY

FR. 22

LAMB

PEAS / BLACK GARLIC

FR. 78

CHEESE TROLLEY

DRIED FRUIT / NUTS / CHUTNEY

FR. 24/28

ÉCLAIR

HAY / MILK / FLOWERS

FR. 24

BAVAROISE

CHOCOLATE / QUINCE / COFFEE / HONEY

FR. 26

