MICHELIN 2025

APOLLO
kulinarischer höhenflug

Meat and Fish

Raw Marinated Veal Fillet
Osietra caviar | beetroot gazpacho broth
herb salad

Skyr
Perigord truffle | cauliflower
Jerusalem artichoke

Langoustine
Bisque | king oyster mushroom
mango

Guinea Fowl Breast
Lemon-thyme | giant mushroom | broccoli

Appenzell Herb Lamb Rack
Onion textures | bean cassoulet
Davos potato

Vegetarian

Aubergine
Seaweed caviar | beetroot gazpacho broth
herb salad

Parsley Root
Perigord truffle | cauliflower
Jerusalem artichoke

Edamame Falafel
Curry foam | king oyster mushroom
mango

Carrot
Lemon-thyme | giant mushroom | broccoli

Navette
Onion textures | bean cassoulet
Davos potato

Davos Yoghurt
Mango | lemon grass
white chocolate

Declaration
Zander - CH
Turbot – Nordeast Atlantic wild-caught
Langoustine – ZA, Indian Ocean
Guinea Fowl – FR / Wagyu – CH

Prices

Meat and Fish		Veggie	Mixed
4-Course	CHF 135	125	130
5-Course	CHF 160	150	155
6-Course	CHF 185	175	180