Welcome!

We are happy to enchant you today.
For our Incantare Menu we drew our inspiration from exquisite, seasonal products of exceptional quality, from regional delicacies and outstanding producers who carry out their craft with great dedication and pride.
Our motivation is to bring out the best with care and love, to create surprises and to provide you with an unforgettable taste experience.

Our menu is served in seven courses.

Incantare 4 course menu CHF 195
+ Two courses CHF 40
+ Cheese course CHF 15
Accompanying wines 4 course menu CHF 95
Alcohol free accompaniment 4 course menu CHF 70

Enjoy the culinary journey.

TOBIAS FUNKE & TEAM

YOUR EVENING

INCANTARE MENU

PORTUGUESE CARABINERO
Yacon Morado, Tom Kha Gai and Koshihikari rice
***
JERUSALEM ARTICHOKE
Quail egg, buckwheat and purslane
***
SWISS VEAL
Parsley, raspberry and bulgur
***
WILD TURBOT
Wild mushrooms, leek and mountain potato
***
CHALLANS DUCK BREAST
Cabbage, Trevisiano and black garlic
***
OBERBÜTZ FONDUE
Apple, gherkins and Mostbröckli
***
MANDARIN
Pear, cocoa bean and jasmine tea

WINE PAIRING

2019 Grauburgunder
Grosses Gewächs "Gras im Ofen"
Weingut Dr. Heger, Baden (D)

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2016 Mercurey Premier Cru "Champs Martin"
Domaine Lorenzon, Burgund (F)

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2011 Blaufränkisch "Alter Berg"
Weingut Gernot Heinrich, Burgenland (AUT)

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2013 Riesling Grosses Gewächs "Halenberg"
Weingut Emrich-Schönleber, Nähe (D)

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2004 Clos des Papes Rouge
Clos des Papes, Rhône (F)

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Madeira Sercial 15 Years old
Henriques & Henriques, Madeira (PT)

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2011 Vouvray «Le Mont» Premiére Trie
Domaine Huet, Loire (F)

NON-ALCOHOLIC BEVERAGE MENU

Tom Koko
Kaffir lime, lemongrass and chilli
***

Blood orange cocktail
with gin and black pepper
***

Pear sherry
chestnuts, lime, soda
***

Pumpkin margarita
Hokaido, agave, lime, bitter orange
***

At the edge of the world
Cold brew, cassis, beetroot
***

Apple punch
water kefir, cinnamon, clove, star anise
***

Golden milk
Cashew, pecan and turmeric