



## ARTIST DINNER «RIGHT HERE, RIGHT NOW»

curated by

*Tarik Lange*

### ASPARAGUS

tomato sphere | lemon | macadamia and miso puree | pear

*Ruinart Rosé*

### ARTICHOKE TEXTURES

tapioca | buttermilk | peas

*R de Ruinart*

### DIM SUM

cabbage essence | root vegetables | nasturtium

*Ruinart Blanc de Blancs*

### POTATO

onsen egg | saffron | black truffle | bell pepper

*Dom Ruinart Blanc de Blancs 2010*

### BLUEBERRY

bitter almond | lime | ginger

five courses incl. champagne pairing **229**



Price in CHF incl. 7.7% VAT