



"The average gives the world its existence.

The extraordinary its value."

Oscar Wilde

Welcome to epoca by Tristan Brandt - time for the extraordinary! The world belongs to those who enjoy it. That is why we are taking you on a culinary journey into our exciting world of delights this evening. Sit back, let yourself be inspired and enjoy your culinary getaway. We, culinary patron Tristan Brandt, head chef Niklas Oberhofer and the entire epoca team, invite you to experience an extraordinary variety of flavors. Look forward to a modern French cuisine combined with regional products and Asian influences. Niklas Oberhofer skillfully combines culinary art with art on the plate. Our staff will recommend and serve you the appropriate beverage accompaniment. We wish you an unforgettable experience among friends.

Have fun at epoca by Tristan Brandt - and enjoy it with all your senses!

Designation of origin

Alpine pike-perch: CH

Ormalinger free-range pork: CH

Langoustine: FR

Pigeon: FR

Lunch menu

YELLOW BEETS

spring onions | barley | green shiso

SIGNATURE

GOTTHARD PIKE-PERCH

leek | sweetbread | black garlic

VEAL

celery | umeboshi | condensed milk & wild garlic

SIGNATURE FLORA

CARROT

yuzu | miso | coriander

CAULIFLOWER

cabbage stalk | koji | rowanberry

ANANAS

Long pepper | coffee | smoked bread

petits fours

Lunch menu 4 course 139 CHF