



"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

Culinary Starter

Amuse Bouche

MUSHROOM SALAD

parsnip | sherry | lovage

SIGNATURE

ALPINE PIKE-PERCH

cabbage stalk | sweetbreads | black garlic

ORMALINGER FREE-RANGE PORK

brussels sprouts | chives | XO-sauce

LANGOUSTINE

black jerusalem artichoke | hazelnut | caviar

PIGEON

red cabbage | chestnut | foie gras

SIGNATURE FLORA

SELLERY

black jerusalem artichoke | tarragon | fig

PURE SPELT KERNOTTO

shiitake | cedro | mountain cheese

RANDE

quince | brioche | miso

CAULIFLOWER

cabbage stalk | koji | rowanberry

CHEESE OF THE DAIRY ANDEER

pumpernickel | fir | elderberry

CRANBERRY

yogurt | rye | poppy

NOUGAT

parsley | banana | ginger

Petits Fours

Small culinary journey 6 courses 255 CHF

Grand culinary journey 8 course 295 CHF