



*"Average gives the world its permanence.*

*The extraordinary gives it*

*its value." - Oscar Wilde -*

Welcome to EPOCA - Time for the Exceptional! The world belongs to those who enjoy it! Therefore, tonight we take you on a culinary journey of indulgence. Sit back, let yourself be inspired and enjoy your moment. We, the namesakes Tristan Brandt, head chef Niklas Oberhofer, and the entire EPOCA team, invite you this evening to experience an extraordinary variety of flavors. Look forward to modern French cuisine combined with regional, alpine products and Asian influences. In addition, our service will recommend and serve you the appropriate drink accompaniment. Niklas Oberhofer skillfully combines culinary art with the art of artists. We wish you a pleasurable stay and a surprising culinary discovery tour at our EPOCA. Enjoy with all your senses!

#### **Place of Origin**

**Gotthard pike-perch:** Switzerland

**Ormalinger free-range pork:** Switzerland

**"Bachtel-Salmon":** Switzerland

**Veal:** Switzerland

# epoca

BY TRISTAN BRANDT

culinary introduction

amuse bouche

## TURNIP CABBAGE

nettle | sakura | soy

### SIGNATURE

#### ALPINE PIKE-PERCH

leek | sweetbread | black garlic

#### FREE-RANGE PORK

mushroom | coriander | yuzu & teriyaki

#### BACHTEL-SALMON

jerusalem artichoke | onion | mugwort & tonburi

#### VEAL

asparagus | Khmer sauce | condensed milk & ramson

### SIGNATURE FLORA

#### WILD BROCCOLI

galangal | miso | wasabi

#### BURNED POTATO

capuchin | tonburi | light soy sauce

#### BLACK JERUSALEM ARTICHOKE

sorrel | ponzu | red chicory

#### ASPARAGUS

kimizu | yuzu | daikon & sake

#### TOMATO

thai basil | celery | shinjyo

#### CARAMEL

pear | soy sauce | chocolate

#### PINEAPPLE

long pepper | coffee | smoked bread

*petits fours*

*4 course 169 CHF*

*6 course 209 CHF*

*8 course 239 CHF*