THE SAINT  CHF 18
Scallops lightly pan-fried in salted butter, served with celery purée and roasted apples
To become a Saint, one must perform three miracles. We haven’t gone so far, but we have added three great reasons to try out our St. Jacques: a creamy halo of celery purée, a pious portion of roasted apples, and the divine scallops themselves. A saintly dish in taste and in title.

MÉNAGE À TROIS  CHF 20
Trio of duck: sandwich of pan-seared foie gras & salt-cured duck breast served with a side of foie gras terrine topped with a mango / Madagascar pepper glaze
For our latest threesome, we have sandwiched a sultry duck breast with a succulent pan-seared foie gras between two sheets of hot brioche. Then we’ve added a foie gras terrine topped with an exotic mango-pepper glaze to complete the union. Triply decadent!

TARTARE TICINO  CHF 12
Beef tartare seasoned with truffle oil, olives and Parmesan, served with toasted olive bread
At some point in history the tartar sauce disappeared from steak tartare. We are bucking tradition again as our French Chef has made an Italian version of this misnamed yet classic dish. His tartare is not to be missed.

LE PETIT COCHON  CHF 18
Slow-cooked baby pork served with a side of braised red cabbage, Granny Smith apples and roasted pistachios
Succulent baby pork is slow-cooked to perfection to give it a crispy exterior and juicy interior. Paired with red cabbage, roasted pistachios and tart Granny Smith apples, this dish is small in name but big in flavor!

STRANGERS IN THE NIGHT  CHF 15
Asparagus spears topped with a molecular egg cooked at 64°, creamy hollandaise of morel mushrooms, served with a Parmesan shortbread
For those that like to read between-the-lines on our menu, we’ll let your mind run wild on this one. Fresh spears of asparagus, a perfectly-cooked egg, and creamy hollandaise sauce – innocently delicious or guilty pleasure?

BETTER THAN BUTTER  CHF 15
Italian burrata “mozzarella” seasoned with sea salt and olive oil, served with a tomato/basil concassé
Cream inside of mozzarella - no wonder the Italians call it “buttered.” For us, this was love at first bite and we opened a restaurant just to put it on the menu! And while we love burrata in any form, for the season, we pair it with a concassé of tomato and basil. We would argue that this is better than butter!
ELECTRIC SASHIMIVICHE  CHF 16
Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky piquillo peppers and Sichuan button flowers
Prepare for a shock! This dish is mid-way between sashimi and ceviche. Red tuna is covered in a light salsa of lime, grapefruit and smoky red peppers. But to eat this creation, first start with the Sichuan button flower. Give it 10 seconds before digging into the rest. It will be electrifying!

ONCE UPON A TIME IN MEXICO…  CHF 15
Three soft-shell corn tacos of spicy braised pork topped with chipotle salsa, pickled onions and queso fresco
...the Mayans built one of their most impressive cities, Chichén Itzá, on the Yucatan Peninsula. Because it was relatively isolated, it developed a unique cuisine that eventually produced the amazing Puerco Pibil. With spicy, shredded pork and zesty pickled red onions, these tacos are legendary even on the big screen.

EL DIABLO  CHF 12
Ancho-spiced tomato soup served with fresh avocado, queso fresco, caramelized tamarillos, jalapenos and crispy tortillas
Sopa de Tortilla is a traditional staple of Mexican cuisine. We’ve stayed close to home for our recipe, balancing the heating and cooling ingredients of this complex soup. Beware of the jalapeno slices – they give this soup a touch of the devil!

NIKKEI MARKET  CHF 22
Ceviche of Maine lobster with fresh avocado, mango, samphire, purée of lime & vanilla-infused olive oil
The melding of Japanese and Peruvian cultures gave birth to the amazing “Nikkei” cuisine (not to be confused with the Tokyo Stock Index of the same name). With the artistic elegance of Japan and the exotic flavors of the new world, this rising style inspired the newest stop on our culinary journey. Try it – it is worth the investment.

STEAK CHI-ME-CHURRI  CHF 22
100g grilled entrecôte steak, served with creamy mashed potatoes and chimichurri sauce
Chimichurri is the second best thing to ever happen to steak (second only to a pairing with a fine red wine…). Every Argentine has his favorite recipe, and we have tried dozens to perfect our rendition of this marvelous herb condiment. And, by the way, it is served with a juicy entrecôte and creamy mashed potatoes.

EAT ME SPICY BABY BURGERS  CHF 10
Two mini cheddar cheeseburgers with spicy ‘nduja salumi, crispy bacon and caramelized onions
By popular demand we are keeping our spicy baby burgers on the menu, served with crispy bacon, cheddar cheese, caramelized onions, and ‘nduja salumi piccante from Italy. This perfect pair is the hottest in town!
PARADISE IN BALI  CHF 15
Chicken drumsticks marinated in turmeric & ginger, topped with a spicy sambal matah of kaffir lime and lemongrass
For lovers of travel and food, Bali is a near perfect place -- with beautiful beaches and a unique culinary heritage. We bring you one of our favorites from the island, the traditional Ayam Kuning – chicken flavored with turmeric and spicy sambal matah. One bite and you will be a step closer to paradise!

SHRIMP LOLLIPOPS  CHF 15
Crispy shrimp lollipops served with a squid-ink infused yogurt dip
Our “shrimp on a stick” is a modern interpretation of a favorite Asian street food. Covered with krupuk (Indonesian crackers) and lightly fried, they come with squid ink infused yogurt for your dipping pleasure. Go on -- pick a stick and dip.

C’EST FOU LE TOFU!  CHF 12
Indonesian coconut curry of tofu, bamboo shoots, sprouts and green beans served with jasmine rice
Although tofu originated during the Han Dynasty in China over 2,000 years ago and is a staple in Asian cooking, we only recently discovered our taste for this vegetarian delight. We have thus made an Indonesian-inspired coconut curry that even the non-vegetarians will go crazy for.

THE IMMORTAL DUCK  CHF 16
Tataki of duck breast marinated in Asian spices and Porto, served with shimeji mushrooms marinated in coffee and an aioli of black garlic
Combining food and folklore, we have created a dish to last. Succulent duck breast is cooked in the modern Tataki method and served with two special ingredients: shimeji mushrooms, which unleash the umami, and black garlic, which is fabled to grant immortality. Who knows, eat this dish and you may live forever!

BONE-IN SHANGHAI  CHF 18
Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet-chili sauce
This dish is aptly named for its robust Asian marinade. Slow-cooked overnight, the ribs are as tender and as flavorful as any you will find. Guaranteed to leave your fingers sticky and your mouth ablaze with a delightful tang.
HARISSA CHOP HOUSE  CHF 18
Harissa-marinated lamb chops served with a purée of chickpeas, tahini & mint, and drizzled with an emulsion of coriander

The simplicity of a chop house combined with the festival of flavors from the Orient. Tender rack of lamb is marinated with spicy harissa sauce and grilled on the plancha. We serve these juicy chops with a purée of chickpeas, tahini & mint. Rack it up!

THE EASTERN SUN  CHF 10
Polenta galette with ricotta and parmesan cheese, spinach, caramelized onions and fresh herbs

For Europeans, the eastern half of Mediterranean used to be known as the place of the rising sun. We pay homage to this region using some of its best ingredients. A cake of feta-filled polenta is served with sautéed spinach & herbs and finished with a light, lemon-cream sauce. A ray of sunshine in every bite.

TOGO & MOGO  CHF 16
Chicken breast cooked in a spicy Togolese Scotch bonnet & tomato sauce, served with cassava fries

This dish comes to us from both sides of Africa... The “Togo” in this plate refers to the spicy chicken made with Scotch bonnet chili pepper & tomato reduction. It is an after work staple in Togo’s capital city, Lomé. The “Mogo” refers to the Swahili word for cassava. We serve it deep-fried as it is done on the streets of Mombasa. This dish is the perfect combo to explore both sides of the continent.

IN LIVING COLOR  CHF 16
Filet of cod poached in almond milk, served with a trio of carrots and lemon crumble

If you are what you eat, then this dish will fill you full of color. A simple filet of poached cod topped with a lemon crumble and surrounded by a trifecta of colorful carrots: a purée of orange, slices of yellow and the original violet. Color yourself happy.

HMMMMUS  CHF 10
Purée of chickpeas topped with herbs, olive oil, and served with artisanal pita bread

Our favorite hummus recipe in the world! We have borrowed ideas from many different sources to create the ultimate purée of chickpeas. We make it with a drizzle of olive oil and fresh herbs, then serve it alongside artisanal pita bread... hmmm!
breads

BREAD ASSORTMENT CHF 5
TURKISH PITA CHF 5
GLUTEN-FREE BREAD CHF 5

Our breads are served with herb-butter and extra virgin olive oil

desserts

CARAMEL LOVERS IN NYC CHF 10
Vanilla cheesecake served with a side of salted-butter caramel

We’ve taken our Eat Me classic cheesecake and turned it into a caramel lover’s dream. A delicious vanilla base and your own pot of salted-butter caramel sauce to coat as you see fit. Go ahead and indulge.

RASPBERRY HEART CHF 10
72% dark molten chocolate cake with a raspberry heart, served with a side of vanilla ice cream

Molten dark chocolate mixes with sweet raspberry sauce inside our secret recipe of chocolate cake. A must try for lovers… of fondant!

BURNING PASSION CHF 10
Crème brulée of passion fruit served with a cardamom pastry

Searching for a little more passion in your life? Satisfy your inner cravings with our crème brulée. We’ve added a saucy mix of sweet passion fruit before turning up the heat to make the crispy top layer. Finally, true love!

PISTACHIO PARA PICASSO CHF 10
Pistachio crème donut with white chocolate & lime ganache

We know that people eat with their eyes first - this is even more true with dessert. So, we’ve taken an artist’s approach to make this beautiful beignet. Filled with pistachio cream and served with a brushing of white chocolate & lime ganache, this pastry is a pure work of art.

LANTERN FESTIVAL CHF 10
Sticky rice dumplings filled with black sesame and served with honey sweetened Earl Grey tea

New for Eat Me, but a classic Asian dessert – sticky rice dumplings (“tangyuan”) are often served during the Chinese Spring Lantern Festival. We make ours with a black sesame filling and serve them with a broth of sweet tea. If you are looking for something new, this may just light your fire!

dessert cocktails

BABA OLD FASHIONED [12cl] CHF 19
Rhum Havana 7 infused with Bourbon vanilla, pâte à choux & orange zest, simple syrup, orange blossom water, orange bitters

SAFFRON SUNDOWNER [24cl] CHF 18
Bulleit Bourbon, pumpkin purée infused with saffron, vanilla/milk emulsion

DOLCE DI SICILIA [16cl] CHF 18
Limoncello, Nardini acqua di cedro, Absolut Citron, orange, kumquat & tonca jam, Elderflower meringue