



business trip menu

– chf 34 –

Choose
3 stops
on your journey

additional plate
desserts

CHF 12
CHF 10



To enhance your culinary trip
with a glass of wine ...
Please ask our team!

Tuesday to Friday

from 12h to 14h

europa

the world on small plates

SCANDINAVIAN FJORD

Gravlax of salmon marinated in beetroot and wild berries,
pickled cabbage and horseradish cream

HARVEST MOON

Creamy pumpkin soup, cream infused with truffle oil,
roasted hazelnuts and multi-grain bread toast

BETTER THAN BUTTER

Burrata filled with raspberry jam, pistachios, basil,
extra virgin olive oil, served with wholegrain toast

ANDALUSIA

Sofrito stuffed calamaretti, slightly spiced with chorizo
confit red peppers sauce and vegetable oil

asia

YATAI FEELING

Pork belly ramen, broth, noodles,
soja egg, nori and fresh herbs

IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Port wine,
shimeji mushrooms marinated in coffee, black garlic aioli

GADO GADO

Crunchy vegetables Indonesian salad, confit red peppers
Pickled chinese cabbage, fried tempeh, peanut sauce

COLOR ME TIKKA

Boneless chicken thigh marinated in Indian tikka spices, duo of tamarind
and coriander chutneys, pickled red onions and papadum chips

middle east & africa

BELLUGA D'AUBERGINES

Our eggplant and tahini caviar, fresh mint and pomegranate,
artisanal pita bread

MIDDLE EAST BEAT

Za'atar spiced goat cheese,
salad of beetroot, roasted squash seeds, sprouts

UNDER THE SUMAC

Filet of cod with a light olive crumble,
creamy artichoke purée, feta and croutons

MEET THE TUAREGS

Roasted cauliflower with "berber" spices, pomegranate, almonds,
Safran yoghurt, spinach leaves and fresh coriander

americas

EL DORADO

Ceviche of sea bream cured in a juice of passion fruit,
yuzu & ginger, sweet potatoes and fresh herbs

CHISAYA MAMA

Exotic salad of quinoa, mango, avocado, pomegranate & cucumber,
tossed with a spicy cayenne / pomegranate vinaigrette

OLE' MOLE

Soft-shell corn tacos of chicken braised in mole poblano,
served with salsa verde, queso fresco and pickled red onions

EAT ME BABY BURGERS

Mini cheddar cheeseburgers with
crispy bacon and caramelized onions

desserts

CATALAN DELIGHT 2.0

Twisted Catalan cream: speculoos biscuits in two textures
Mandarin sorbet and crème brûlée foam

EXOTICA

Caramelized bananas and kaffir lime on a shortbread biscuit and mango sorbet



weekly specials

Week of February 4th, 2019

la mer

Black Hake cooked at low-temperature
Red cabbage compote with spiced Porto
Fondant potatoes and Matelote sauce
CHF 22

la prairie

Duck breast glazed with Sichuan pepper-infused honey
Vegetable Chop Suey, pickled cauliflowers
Tamarin sauce and mango chutney
CHF 26

la coupe

Beef tartare seasoned with truffle oil, olives and parmesan,
Toasted olive bread
French fries
CHF 29

l'océan

Roasted scallops with semi-salted butter
Granny Smith Apples done three ways
Black rice and Rum-Vanilla Emulsion
CHF 36