



business trip menu

— chf 34 —

Choose the
3 stages of
your culinary journey

Supplementary plate CHF 12
Desserts CHF 10



Ask our service team for
wine recommendations
to accompany your meal

TUESDAYS - FRIDAYS
from 12H to 14H

We will gladly provide you with any supplementary
information regarding allergens and ingredients
used in our dishes

europe

EGG-CELSIOR

Molecular egg with green asparagus, roasted mushrooms,
vin jaune emulsion, pecorino, and lightly-salted almonds

BETTER THAN BUTTER

Burrata filled with kumquat confit, Taggiasca olive tapenade,
watermelon water with olive oil and basil-thyme gremolata

NORTHERN LIGHTS

Red label salmon smoked with olive tree leaves, dill coulis, pickled cabbage,
horseradish yaourt, and crispy kale

THE SAINT

Scallops pan-fried in salted butter, celeriac purée, coulis of watercress and
walnut vinaigrette

asia

TATAKI DYNAMO

Rump steak beef tataki marinated in soy, pickled daikon,
spicy vinaigrette of multi-colored peppers

MATSURI MAGIC

"Accras" of cod, yuzu spherification
and crunchy, colorful radish chips

HOT & STEAMY

Bao buns of tofu marinated in Korean BBQ sauce,
fresh vegetables, candied peanuts and coriander

BONE-IN SHANGHAI

Slow-cooked pork spare ribs
with homemade sweet-chili sauce

middle east & africa

GOLDEN TREASURES

Baked sweet potato wedges with five-spices and creamy lemongrass dip

SCENES FROM MARRAKESH

Celebration of cauliflower prepared five-ways: raw, roasted, pickled,
vanilla-flavored, and turmeric-seasoned; served with cashews and dried fruits

SAILING TO ALGIERS

Seared filet of sea bass flavored with chermoula relish and
purée of parsnip fragranced with caraway and cardamom seeds

A GIFT FROM THE BEDOUIN

Spicy lamb and vegetable tajine with lemon confit, cashews,
raisins and green olives

americas

ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime,
smoky piquillo peppers, and Sichuan button flowers

BORN IN THE USA

Cornbread waffles topped with smoked goat cheese, roasted hazelnuts,
pickled butternut squash, spinach, sprouts, apples, cranberries,
pomegranate, and a vinaigrette of maple syrup

CALIFORNIA DREAMIN'

Mini beef burgers, guacamole, red onion confit,
cheddar cheese and chorizo chips

BARBACOA MARQUITOS

Soft-shell corn tacos of braised beef,
chipotle salsa, sour cream, and queso fresco

desserts

CHOCOLATE & FLOWERS

A surprise discovery of chocolate, hibiscus and cacao nibs

CAFE GOURMAND

An assortment of pastries to accompany your café / espresso



weekly specials

Week of 8th of April, 2019

la mer

Cod fillet slow-cooked Antillean-style
Grilled aubergine and tomato confit
Basmati rice
CHF 22

la terre

Grilled "Spider" cut of steak
Burrata with extra-virgin olive oil
Crispy quinoa, green lentils and vegetables
And coffee infused "jus"
CHF 26

la coupe

Beef tartare seasoned with truffle oil, olives and parmesan
Toasts and fries
Mixed salad
CHF 29