

saturday  
sábado  
samedi  
dissabte  
jumamosi  
samstag  
sabtu

SATURDAYS FROM  
12H TO 14H30

## europe

### BETTER THAN BUTTER [CHF 18]

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

### NORTHERN LIGHTS [CHF 16]

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

### TARTARE TICINO [CHF 14]

Beef tartare seasoned with truffle oil, olives and parmesan, served with toasted olive bread

### DUELING FOIE GRAS [CHF 20]

Foie gras terrine with Bourbon vanilla, passion fruit glaze and five-spice blend; foie gras poêlé with mango chutney and brioche

## asia

### HOT & STEAMY [CHF 15]

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

### BONE IN SHANGHAI [CHF 18]

Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet-chili sauce

### COLOR ME TIKKA [CHF 16]

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

## desserts

### CHOCOLATE & FLOWERS [CHF 12]

A surprise discovery of chocolate, hibiscus and cacao nibs

### CARAMELS LOVERS IN NYC [CHF 12]

Vanilla cheesecake served with a side of salted-butter caramel

### L'OR DU JURA [CHF 12]

Crème brûlée of vin jaune from the Jura, walnut ice cream and baked almond wafer

## americas

### ELECTRIC SASHIMIVICHE [CHF 16]

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

### BORN IN THE USA [CHF 15]

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' [CHF 12]

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

### BARBACOA MARQUITOS [CHF 14]

Soft-shell corn tacos of braised beef and queso fresco topped with hot chipotle salsa and sour cream

## middle east & africa

### HMMMMUS [CHF 12]

Purée of chickpeas topped with fresh herbs, pine nuts and olive oil, served with artisanal pita bread

### SAILING TO ALGIERS [CHF 16]

Filet of seared sea bass flavored with chermoula relish, served with a purée of parsnip fragrant with caraway and cardamom seeds

### HARISSA CHOP HOUSE [CHF 20]

Harissa-marinated lamb chops, caviar d'aubergine, coriander extraction, and a condiment of dried fruits and almonds

## wine suggestions



### WHITE [CHF 9]

Domaine de CHAFALET, Viognier, Dardagny, Switzerland

### RED [CHF 9]

MENDEL, Lunta Malbec, Mendoza, Argentina

