



# 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

## europa

### COLORFUL CALAMARI

Squid stuffed with green peas, squid-ink infused yogurt dip,  
oranges sliced & puréed

### NUOVO MILLENNIO

Burrata "millefeuille," tomato confit, Taggiasca olives,  
arugula pesto

### VITELLO TARTARE

Beef tartare seasoned with olive oil, sea salt, capers, crispy onions,  
vitello tonnato sauce, croutons and egg yolk "snow"



## the world on small plates

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## asia

### TROPICAL CAPRICORN

Salad of shredded green papaya and mango,  
served with candied-walnut goat cheese

### TRANSPAREN'SEA

Teriyaki-marinated Mackerel with black & white sesame crust,  
Transparent cucumber, almond milk, and matcha tea mayonnaise

### BONE-IN SHANGHAI

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

## middle east & africa

### SULTAN OF THE STREET

Skewers of lamb rump marinated with harissa, herbs, hummus,  
and raita sauce

### MOMBASA LIGHTHOUSE

Crunchy cassava fries served with yogurt dip  
and tamarind sauce

### AFRICAN QUEEN

Jasmine rice cooked with coconut milk, papaya, spicy roasted okra,  
aubergine, and zucchini confit, served with corn on the cob and cream sauce



## americas

### ELECTRIC SASHIMIVICHE

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

### 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 May 13th, 2019

## **l'océan**

Homemade roasted spätzle with shrimps  
Aubergine caviar and sundried tomatoes  
Taggiasche olives and fried basil

*CHF 22*

## **la mer**

Fillet of meagre with herb crust  
Potato émulsion and mashed vitelotte  
Puffed quinoa and kale

*CHF 26*

## **la terre**

Slow-cooked veal  
Mixed "pickled" vegetables  
Balsamic sauce

*CHF 28*