

saturday
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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 fresh seaweed salad

TARTARE IN TURIN [CHF 16]

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

SOLAR EGG-CLIPSE [CHF 15]

Molecular egg with "burnt" onion-lemon zest crumble, creamy soup of fava beans, parmesan emulsion and prosciutto chips

asia

JACK OF ALL TRADES [CHF 12]

Vegetarian wraps of cabbage and jackfruit with red chili sambal, honey and jellified soy sauce

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, with raita, tamarind and coriander chutneys, red onions, and papadum chips

desserts

GÂTERIE ITALIENNE [CHF 12]

Tiramisu revisited: homemade ladyfingers dipped in brandy, coffee ice cream, mascarpone emulsion and a crunchy chocolate

CARAMEL LOVERS IN NYC [CHF 12]

Vanilla cheesecake served with a side of salted-butter caramel

PEARL OF THE PACIFIC [CHF 12]

White chocolate-passion fruit ganache, pineapple with Nepalese Timut pepper and pineapple-basil sorbet with an almond crumble

Origins of seafood/meat: Salmon – Scotland ; Tuna – Philippines ; Swordfish – Sri Lanka ; Poultry – Switzerland/France ; Pork – Switzerland ; Lamb – France/UE ; Beef – Switzerland/UE
Prices in CHF; 7.7% VAT included

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

BELUGA AUBERGINE [CHF 12]

Caviar of smoked aubergine flavored with tahini and fresh pomegranate, served with artisanal pita bread

EN GARDE! [CHF 16]

Pistachio-crusted swordfish with olive oil and lemon, zucchini purée with mint, sliced zucchini, "burnt" onions and fresh turmeric yogurt sauce

HARISSA CHOP HOUSE [CHF 20]

Harissa-marinated lamb chops, roasted bell peppers and bell pepper coulis

wine suggestions

WHITE [CHF 9]

Domaine de CHAFALET, Viognier, Dardagny, Switzerland

RED [CHF 9]

MENDEL, Lunta Malbec, Mendoza, Argentina

