

saturday
sábado
samedi
dissabte
jumam
samstag
sabtu

SATURDAYS
12H30 TO 15H



europe

BETTER THAN BUTTER [CHF 18]

Burrata filled with a homemade jam of raspberry and sherry vinegar, pistachios, basil-infused olive oil, wholegrain toast

TARTARE TICINO [CHF 14]

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

SUMMER DUET [CHF 22]

Duo of duck foie gras: terrine with vanilla-blackberry glaze and pistachios; pan-seared escalope with red fruit served with toasted brioche

PICASSO'S PLANCHA [CHF 16]

Squid à la plancha, fennel root purée, "burnt" shallots, parsley coulis, squid ink wafer

asia

GADO-GADO [CHF 12]

Indonesian salad of crunchy vegetables, fried tempeh, pickled Chinese cabbage, confit of red bell peppers and ginger, peanut dressing

SASSY DUCK [CHF 16]

Cambodian Kampot black pepper glazed duck breast served over a coconut & kaffir carrot purée and roasted mangoes

BONE IN SHANGHAI [CHF 18]

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

desserts

HEART NOUVEAU [CHF 12]

72% dark molten chocolate cake, spherified raspberry, Alpine yogurt ice cream

THE PERENNIAL TART [CHF 12]

Lime and verbena tart, meringue and gel with elderberry liqueur

STRAWBERRY SEAS [CHF 12]

Cold wild strawberry soup with a light verbena infusion, fresh basil, strawberry / fennel sorbet and a crispy almond wafer



americas

ELECTRIC SASHIMIVICHE [CHF 16]

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

BORN IN THE USA [CHF 15]

Cornbread waffles with smoked hazelnut goat cheese, pickled butternut, spinach, apples, cranberries, pomegranate, and a vinaigrette of maple syrup

CALIFORNIA DREAMIN' [CHF 12]

Mini beef burgers, spicy guacamole, chipotle jam, crispy bacon and cheddar cheese

BARBACOA MARQUITOS [CHF 14]

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

middle east & africa

BELUGA D'AUBERGINE [CHF 12]

Caviar of aubergine with tomatoes, fresh pomegranate, mint-olive oil, pine nuts and arugula; served with an artisanal pita bread

FROM ADEN TO ZA'ATAR [CHF 16]

Filet of cod marinated with za'atar, fresh fava bean salad with coriander, pistachios and lemon confit

HARISSA CHOP HOUSE [CHF 20]

Harissa-marinated lamb chops au jus, purée of artichoke & mint, and traditional falafel

wines suggestions



WHITE [CHF 8]

Domaine Croix DUPLEX, Epresses, Vaud (Chasselas), Switzerland

RED [CHF 10]

Poderi SAN LAZZARO, Clandestino, Marche, (Sangiovese), Italy