



# business trip menu

– chf 34 –

Choose the  
3 stages of  
your culinary journey

A la carte dish  
Desserts

CHF 12  
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

### GREEK FORUM

Greek yogurt tzatziki, fresh cucumber, black olives and fresh mint served with pita bread

### APULIAN AMBROSIA

Burrata drizzled with olive oil and sea salt, onion and red wine coulis, shelled mussels, Taralli biscuit and samphire

### TARTARE IN TURIN

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

### BEAT THE BLUES

Baked filet of cod, creamy purée of beetroot and blueberries, and sea urchin emulsion



## asia

### SMOKING IN JAPAN

Salmon smoked by our chef served in a pork broth, with tapioca pearls, wakame, crispy ham and shitake mushrooms

### TOFU ZEN

Tofu marinated in teriyaki, roasted with sesame seeds and nori, carrots cooked two ways, pickled daikon, wasabi peanuts and goji berries

### RAJA ROAST

Boneless roasted chicken thigh with Indian spices, tamarind and coriander chutneys, black lentil salad, and papadum chips

### BONE-IN SHANGHAI

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

## middle east & africa

### PERSIAN OASIS

Basmati and wild rice duo, carrots, celery, "burnt" onions, almonds, roasted cherry tomatoes, dates, cranberries, pomegranate, and saffron sauce

### CASSAVA MOMBASA

Crunchy cassava fries, onion chutney, avocado puree, Tomato-chili coulis, and macadamia nuts

### EN GARDE !

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

### SHEIKH SHACK

Aromatic lamb Kefitas inspired by North African cuisine, bell peppers cooked two ways, and yogurt mint sauce



## americas

### ELECTRIC SASHIMIVICHE

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

### PURPLE PERU

Peruvian causa of purple potatoes, quinoa salad, sweet potato, celery, pickled red onions, queso fresco and roasted corn

### CALIFORNIA DREAMIN'

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

### BARBACOA MARQUITOS

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

## desserts

### GÂTERIE ITALIENNE

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

### CARAMEL LOVERS IN NYC

Vanilla cheesecake with a side of salted-butter caramel