

saturday
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samedi
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samstag
sabtu

SATURDAYS FROM
12H00 TO 14H30

europe

APULIAN AMBROSIA [CHF 18]

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

À LA CAMPAGNE [CHF 15]

Molecular egg cooked at 64°C, purée of celery root cooked with hay, broccoli, lemon zest confit, and a rosemary-herb crumble

TARTARE IN TURIN [CHF 16]

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

BEAT THE BLUES [CHF 22]

Scallops delicately pan-fried in salted butter, purée of beetroot and blueberries, sea urchin cream, and sprinkle of freeze-dried berries

asia

TOFU ZEN [CHF 14]

Tofu marinated in teriyaki, roasted with sesame seeds and nori seaweed, carrots cooked two ways, pickled daikon, homemade jam of prunes and black garlic, wasabi peanuts and goji berries

PONZU SCHEME [CHF 16]

Minute-flamed mackerel glazed with a ponzu / yuzu sauce, served with a zest of yuzu confit, pink grapefruit gel, colorful radish, spring onions and garlic-tossed shimeji mushrooms

BONE IN SHANGHAI [CHF 18]

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

RAJA ROAST [CHF 16]

Boneless oven-roasted chicken thigh with Indian Tandoori spices, tamarind and coriander chutneys, black lentil salad, Papadum chips

desserts

MAYAN PYRAMIDS [CHF 12]

Chocolate done three-ways: as a crumble, a velvety mousse and a cream; served with homemade sorbet of bergamot, wafer of dried fruits and drizzle of hazelnut oil

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

americas

ELECTRIC SASHIMIVICHE [CHF 16]

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

PURPLE PERU [CHF 14]

Peruvian Causa of purple potatoes and queso fresco served with a salad of quinoa, sweet potato, celery, pickled red onions, corn nuts, roasted baby corn, and a sour cream with fresh herbs

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

HAKUNA MATATA [CHF 12]

Crunchy cassava fries, onion chutney, avocado purée, tomato-chili coulis, and macadamia nuts

KANAFEH CANAPE [CHF 14]

Confit of roasted aubergine, feta cheese, sundried tomatoes, and nuts, rolled in Kanafeh pastry, bell pepper confit and courgette stuffed with vegan mayonnaise and dates

EN GARDE! [CHF 16]

Pistachio-crust 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, purée of parsley root, parsley emulsion and served "au jus"

wine suggestions



WHITE [CHF 9]

Domaine de CHAFALET, Viognier, Dardagny, Switzerland

RED [CHF 9]

MENDEL, Lunta Malbec, Mendoza, Argentina