



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

the world on small plates

EN

europe

BETTER THAN BUTTER

Burrata filled with a coffee reduction and served with a velouté of winter squash, roasted seeds, capers, and toasted country bread

EN ATTENDANT TARTARE

Beef tartare seasoned with smoked salt from Guérande, served with cream of goat cheese and horseradish, pickled mustard seeds, roasted hazelnuts & estragon coulis

CALABRIAN CATCH

Fillet of wild meagre cooked at low temperature then flame-charred, served with homemade 'nduja, fennel purée, vanilla aioli and a touch of dill

EAT ME'S BABY "WOW" BURGERS

Mini veal burgers seasoned with white truffle oil and parmesan, caramelized red onions, melted brie, crispy bacon, and our homemade honey mustard

asia

NEW AGE GYOZA

Homemade gyozas stuffed with Asian marinated veal brisket, served with a cream of roasted cashews, pineapple chutney and teriyaki demi-glace

PONZU SCHEME

Flamed mackerel glazed with ponzu sauce, served with candied yuzu zest, pink grapefruit gel, colorful radishes, and garlic-tossed shimeji mushrooms

VIETNAMESE BALANCING ACT

Vietnamese curry of smoked tofu with coconut, lemongrass, ginger, radishes, carrots, cabbage, chilis, and furikake seasoning of seaweed and sesame seeds

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

ACCRAS IN ACCRA

Deep fried casava fritters with potatoes, onions, fresh chili, ginger, coriander, and mint, served with a duo of spicy tamarind & coconut sauces

KANAFE KANAPE

Confit of roasted aubergine, feta cheese, sundried tomatoes & nuts, rolled in Kanafeh pastry, and zucchini stuffed with dates and our vegan mayonnaise

SAILING ON THE SPICE SEA

Octopus tentacle cooked at low temperature then seared, served with a potato cream spiced with turmeric and za'atar, zitoun mchermel and chermoula crumble

LE SOUK ET LE ZAALOUK

Slow-cooked lamb shoulder marinated in harissa and cinnamon-infused almond milk, eggplant zaalouk, prune coated sesame seeds, almonds, and candied lemon zest

americas

THREE FROM THE SEA

Ceviche of sea bass, scallops and clams, mango "leche de tigre," puffed amaranth seeds, Peruvian rocoto gel, pickled red onions and black Hawaiian salt

BARBACOA MARQUITOS

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

LA SIERRA

Potato causa, sweet potatoes sautéed with honey, blanched Vitelotte potatoes, huancaína & chimichurri sauces, peanuts, Botija olives, "cancha," and queso fresco

AROMA DE BRASAS

Our version of Peruvian "anticuchos" - beef brisket smoked with olive tree branches and slow cooked with aji panca chilis; served with sweet potatoes in different textures

desserts

CARAMEL LOVERS IN NYC

Vanilla cheesecake served with a side of salted-butter caramel

MRS. MAPLE'S PECAN PIE

Pie of pecans caramelized in maple syrup, homemade carrot, ginger & chamomile sorbet