

saturday
sábado
samedi
dissabte
jumam
samstag
sabtu

SATURDAYS
12H30 TO 14H30

europe

BETTER THAN BUTTER [CHF 20]
Burrata filled with a homemade coulis of watermelon, served with chili-marinated watermelon, basil-infused olive oil, pine nuts, black sesame seeds, and toasted cereal bread

RÊVES DE LA RIVIERA [CHF 24]
Shredded snow crab and potato tossed in a mayonnaise of lime and squid ink, served with a Granny Smith apple extraction, pickled red onions, and croutons

TARTARE IN PIEMONTE [CHF 18]
Beef tartare seasoned with taggiasca olives, fried capers, parmesan shavings, rucola, and fresh basil, served with tonnato sauce and toasted olive bread

asia

HOT & STEAMY [CHF 16]
Bao buns with grilled tofu marinated in Asian BBQ sauce, homemade kimchi, sweet & salty peanuts, and fresh coriander

BHANGRA BEAT [CHF 15]
Honey-roasted whole cauliflower served with hariyali curry of cashews, coconut milk, spinach, coriander, and mint topped with a cassava crisp

BONE IN SHANGHAI [CHF 20]
Slow-cooked pork spare ribs rubbed with our tangy Asian marinade and served with a homemade sweet chili sauce

desserts

SWEET TEMPTATION [CHF 14]
Lychee, raspberry, and rose water combined in a play of textures

BABA'RETTO [CHF 14]
Baba soaked in amaretto, served with a cherry compote and mascarpone cream

THE CHOCOLATE BAR [CHF 14]
Our surprising bar of chocolate served with cocoa sorbet from Loom and a dark chocolate sauce

americas

SUNRISE TIRADITO [CHF 20]
Sea bass tiradito with leche de tigre of orange, coulis of orange and grenadine, flame-charred avocado, and marinated nopal leaves

L'AUBERGE MEXICAINE 2 : À L'HEURE DES TACOS [CHF 14]
Vegetarian corn tacos filled with aubergines slow-cooked with smoky chipotle peppers, topped with queso fresco, avocado, coriander, bell pepper coulis and mole poblano salsa

THE PERFECT PAIR [CHF 14]
Mini beef burgers, melted cheddar, smoked paprika mayonnaise, caramelized and fried onions

STEAK CHI-ME-CHURRI [CHF 26]
100g grilled entrecôte steak, chimichurri condiment and creamy potato purée

middle east & africa

HMMMMUS [CHF 14]
Purée of chickpeas topped with a tartare of fresh herbs and pine nuts; served with artisanal pita bread

TALES OF PERSIA [CHF 22]
Cod fillet cooked on its skin, accompanied by a salad of bulgur, pomegranate & lemon confit, and a myriad of sauces: black lemon, barberry, saffron and pistachio

KUKU PAKA [CHF 18]
Boneless chicken in a creamy Kenyan curry of coconut milk and spices; served with green peas, tamarind sauce, and paratha bread

wines suggestions



ROSÉ [CHF 9 / 1 dl]
RIMAURESQ, Cru Classé, Côtes de Provence

WHITE [CHF 7 / 1 dl]
VILLA MARIA, Marlborough (Sauvignon Blanc)

RED [CHF 8 / 1 dl]
Domaine LE PETIT ST-VINCENT, Saumur-Champigny (Cabernet Franc)