

Starters

Stracciatella di Bufala

Focaccia, Passionfruit, Tomato & Basil
24



St. Galler violet Potatoes

Summer Truffle, Parsnip & green Asparagus
28



Bremgarten Brook Char Ceviche

Mustard Pickle, Horseradish & Buttermilk
36

Sweetbread

Cauliflower, Peas, Curry & Hazelnut
42

Kingfish

Wakame Seaweed, Radish & Calamansi
34

Saltz-Schlemmer-Schnitte

Beef Tartare, Egg Yolk Cream & Crème Fraîche
Raspberry Vinegar Mustard "Caviar" | 46
+ 10g Oscietra Caviar | 68
+ 30g Oscietra Caviar | 162

Soups & Salads

Salat Niçoise

Romaine Lettuce, green Beans & Quail Egg
24
with Balfego Tuna
+18



Grilled Peach

Rocket, Artichoke, Pine-nuts & Saffron Couscous
34



Lettuce Foam Soup

Smoked Salmon & Dill Oil
19

Yellow Tomato Gazpacho

Cucumber, Avocado & Jalapeños
19



Saltz Signature Dishes

«Veal Bird»

Chanterelles, Carrot Salad & mashed Potatoes
52

Black Cod

Aubergine, Pak Choi & Miso
68

Porcini & Ricotta Ravioli

Leaf Spinach, Pine-nuts & "Belper-Knolle"
42



Classics

Roasted Lettuce Salad

Grain Risotto, Purple Carrot & Pumpkin Seed Oil
36



Veal Liver Slices «Berlin Style»

Roasted Onion, caramelized Apple & mashed Potatoes
53

Sliced Veal Zurich Style

Mushrooms & "Rösti"
58

To Share

«Seafood Platter»

According to Market Offer
98 per Person
(min. 2 People)

Sea Bream Royal in «Saltz» Crust

Green Asparagus, Rosemary Potatoes & Tarragon Beurre Blanc
Preparation Time 50 Minutes
98

28 Days Dry-Aged Tomahawk Steak

Leaf Salad, Truffle Fries & Café de Paris Butter
Preparation Time 50 Minutes
198

From Land & Sea

Brüggli Salmon Trout

52

Alpine Pike-Perch Fillet

58

Breton Sole on the Bone

72

Baked Free Range Poussin

48

Duroc Pork Chop

62

Beef Fillet «Ojo de Agua»

68

BBQ Beef Short Rib

52

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Green Asparagus | Cream Spinach | Honey-Thyme Carrots

Broccolini with roasted Hemp Seeds | Grilled Vegetables

Basmati Rice Vegetables | Champagne Risotto | Rosemary Potatoes

Roast Onion mashed Potatoes

10

Dolder Truffle Fries

16

Tarragon Beurre Blanc | Pommery Mustard Sauce | Béarnaise Sauce

Chimichurri | Café de Paris Butter | Truffle Jus

Cognac Pepper Sauce | Bone Marrow Gravy

6

Salmon: Switzerland | Brook Char: Switzerland | Sweetbreads: Switzerland | Beef: Argentina
Veal: Switzerland | Pike-Perch: Switzerland | Caviar: France | Kingfish: North-East Atlantic | Pork: Switzerland
Balfego Tuna: North-East Atlantic | Veal Bird: Switzerland | Black Cod: North-East Sea
Lobster: North-East Atlantic | Dorade: Mediterranean Sea | Tomahawk: Great Britain
Oyster: North-East Atlantic | Calf's Liver: Switzerland | Scallops: North-East Atlantic | Poussin: Switzerland
Sole: North Atlantic | Gambero Rosso: Mediterranean Sea | Bread: Switzerland

Further information on allergens in the menu can be provided on request.

Small Bites

Two Pieces each

Vegan Foie Gras
Tramezzini & Tomato Jam
9



Rock Lobster Corn Dog
Harissa & roasted Onion
11

«Caviar of the Field»
Bao Bun & Thai Basil
10



Swiss Wagyu Tartare
Croustade & Summer Truffle
14

Gillardeau Oysters
Chester Bread & Raspberry Vinaigrette
1 Oyster | 9
6 Oysters | 54
12 Oysters | 106

Chef's Selection
For 2 People
62

Seafood Special

Lobster-Bisque
Snow Crab Tartare & Cognac
36

Gambero Rosso-Carpaccio
Strawberries, Mint & Buttermilk
42

«Orecchiette alla Marinara»
Octopus, Date Tomatoes & Saffron
36

Crustacean Risotto
Scallops, Fennel & Salicorn
36