Starters

Bûche de Chèvre

Pear-Red Cabbage Salad & Chestnuts



Tempura Soft Shell Crab

Vegetable Papaya, Wakame Seaweed & Wasabi

Balfego Tuna

Coriander, Shiitake Mushrooms & Ponzu

Veal Carpaccio

Artichoke, Rocket & "Belper Knolle"

42

Mousse de Foie Gras de Canard

Quince & Brioche 45

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

Beetroot Endive Salad

Grapes, Pine Nuts & Sea Buckthorn Dressing
21



Lamb's Lettuce

Caramelized Onion, Hazelnut Crumble & Potato Vinaigrette
22
Poached Organic Egg
+5



Truffled Chestnut Cream Soup

Venison Salsiz & Apple

Hokkaido Pumpkin Curry Soup

Physalis & Pumpkin Seed Granola



Saltz Signature Dishes

«Veal Bird»

Farmer's Bacon, Autumn Mushrooms Carrot Salad & mashed Potatoes 52

Black Cod

Aubergine, Pak Choi & Miso

Fried Lettuce Salad

Grain Risotto, Heirloom Carrot & Pumpkin Seed Oil



Classics

Vegan Mushroom Stroganoff

Pearl Onions, pickled Gherkins & Pappardelle



Paccheri alla Cacio e Pepe

Langoustine, Maggia Pepper & Cured Egg Yolk
52

Sliced Veal Zurich Style

Mushrooms & "Rösti" 58

To Share

Atlantic Sea Bass in «Saltz» Crust

Orange Fennel, Saffron Risotto & Dill Velouté
Preparation Time 50 Minutes
136

28 Days Dry-Aged Tomahawk Steak

Leaf Salad, Truffle Fries & Café de Paris Butter
Preparation Time 50 Minutes
224

From Land & Sea

Alpine Pike-Perch Fillet

Ora King Salmon Fillet

Breton Sole on the Bone

Cockerel from the Oven

«Swiss Grand Cru» Pork Chop

Beef Fillet «OJO DE AGUA»

Lamb Saddle with Herb Crust
58

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing
12

Braised Cauliflower with Bacon & Egg

Leaf Spinach with Goji Berries | Orange & Fennel

Broccolini with roasted Hemp Seeds | Parsnip with Walnut

Basmati Rice Vegetables | Saffron Risotto

Mashed Potatoes | Rosemary-Potato Gratin

10

Dolder Truffle Fries

Dill-Velouté | Portwine Beurre-Rouge | Béarnaise Sauce Lemongrass Beurre Blanc | Café de Paris Butter | Truffle Jus Cognac Pepper Sauce | Bone Marrow Gravy

6

Soft Shell Crab: Vietnam | Balfego Tuna: Northeast Atlantic | Veal: Switzerland | Foie Gras: France

Beef Tartare: Switzerland | Venison Salsiz: Switzerland | Black Cod: Northeast Sea | Langoustine: Northeast Atlantic

Sea Bass: Northeast Atlantic | Tomahawk: Great Britain | Pike-Perch: Switzerland | Salmon: Eastern Indian Ocean

Sole: Northeast Atlantic | Cockerel: Switzerland | Beef Fillet "Ojo de Agua": Argentina | Lamb Rack: Australia

Rock Lobster: Northeast Atlantic | Pork: Switzerland | Swiss Wagyu: Switzerland | Oysters: France

Venison: Switzerland / Austria | Alpine Ibex: Switzerland / Austria | Deer: Switzerland / Austria | Bread: Schweiz

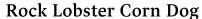
Small Bites

Two Pieces each

Vegan Foie Gras

Tramezzini & Tomato Jam

9



Harissa & roasted Onion

11

Bao Bun

Pork Belly & Kimchi 10

Swiss Wagyu Tartare

Croustade & Truffle

Gillardeau Oysters

"Bloody Mary" 1 Oyster I 9 6 Oysters I 54 12 Oysters I 106

Chef's Selection

For 2 People 62

Wild Special

Game Essence

Herb Pancake Strips & Chives 19

Roe Deer Escalope

Brussels Sprouts, "Spaetzle" & Cranberry Cream Sauce 58

Ibex Pepper

Root Vegetables, Cranberries & Buttered Noodles 48

Venison Stew

Apple Red Cabbage, "Serviette" Dumplings & Juniper Sauce
46

