

Starters

Bûche de Chèvre

Pear-Red Cabbage Salad & Chestnuts
24



Tempura Soft Shell Crab

Vegetable Papaya, Wakame Seaweed & Wasabi
34

Balfego Tuna

Coriander, Shiitake Mushrooms & Ponzu
32

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
21

Hokkaido Pumpkin Curry Soup

Physalis & Pumpkin Seed Granola
19



Saltz Signature Dishes

«Veal Bird»

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

Black Cod

Aubergine, Pak Choi & Miso
68

Fried Lettuce Salad

Grain Risotto, Heirloom Carrot & Pumpkin Seed Oil
36



Classics

Vegan Mushroom Stroganoff

Pearl Onions, pickled Gherkins & Pappardelle
38



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

52

Ora King Salmon Fillet

54

Breton Sole on the Bone

72

Cockerel from the Oven

38

«Swiss Grand Cru» Pork Chop

62

Beef Fillet «OJO DE AGUA»

68

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

16

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

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

Bao Bun
Pork Belly & Kimchi
10

Swiss Wagyu Tartare
Croustade & Truffle
14

Gillardeau Oysters
"Bloody Mary"
1 Oyster | 9
6 Oysters | 54
12 Oysters | 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
