

Starters

Bûche de Chèvre

Red Cabbage-Pear Salad & Chestnuts
24



Tempura Soft Shell Crab

Vegetable Papaya, Wakame Seaweed & Wasabi
34

Veal Carpaccio

Artichoke, Rocket & "Belper Knolle"
44

Mousse de Foie Gras de Canard

Kumquat & Brioche
45

Oven-Roasted Marrow Bone

Escargot Snail, fermented Garlic & Kale
38

Saltz «Schlemmerschnitte»

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

Soups & Salads

Salad Niçoise

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



Beetroot Endive Salad

Grapes, Pine Nuts & Sea Buckthorn Dressing
21



Black Salsify Cream Soup

Pomegranate, Raz El-Hanout & Quail Praline
21

Lemongrass Curry Cappuccino

Coconut & Lettuce
19
with Langoustine
+12



Saltz Signature Dishes

«Veal Olive»

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

Black Cod

Aubergine, Pak Choi & Miso
68

Risotto alla Milanese

Saffron-Fennel-Salad & Pine-Nuts
38
with braised Beef Cheek
+17



Classics

Kimchi Fried Rice

Smoked Tofu, Napa Cabbage & Cilantro
42
(without Egg)



«Königsberger Klopse» of Catfish

Capers, Beetroot-Leek-Purée & Sea Trout Roe
52

Wiener Schnitzel of Swiss milk-fed Veal

Potato-Cucumber-Salad & Cranberries
58

Sliced Veal Zurich Style

Mushrooms & "Rösti"
58

To Share

Atlantic Sea Bass in «Saltz» Crust

Orange-Fennel, Saffron Risotto & Tarragon Beurre Blanc
Preparation Time 50 Minutes
138

28 Days Dry-Aged Côte de Bœuf

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

From Land & Sea

Ora King Salmon Fillet

54

Atlantic Gilt-Head Bream

68

Breton Sole on the Bone

72

Guinea Fowl Suprême

38

Valais Lamb Rack «à la Provençale»

58

Black Angus Beef Fillet «OJO DE AGUA»

68

Swiss Grand Cru Veal Chop

70

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Orange-Fennel | Cream Spinach with Quail Egg | Honey-Thyme Carrots

Broccolini with roasted Hemp Seeds | Grilled Vegetables

Basmati Rice with Vegetables | Saffron Risotto | Rosemary Potatoes

Caramelised Onion-Mashed Potatoes

10

Dolder Truffle Fries

16

Tarragon Beurre Blanc | Pommery Mustard Sauce | Sauce Béarnaise

Chimichurri | Café de Paris Butter | Truffle Jus

Cognac Pepper Sauce | Bone Marrow Gravy

6

Soft Shell Crab: Vietnam | Veal: Switzerland | Foie Gras: France | Marrow Bone: Switzerland | Beef Tartare: Switzerland
Balfego Tuna: Northeast Atlantic | Quail: Switzerland | Langoustine: Africa | Pork: Switzerland | Black Cod: Northeast Pacific
Beef: Argentina/Switzerland | Catfish: Switzerland | Sea Bass: Northeast Atlantic | Salmon: Southwest Pacific
Gilt-Head Bream: Greece | Guinea Fowl: Switzerland | Lamb: Wales | Caviar: France | Crabs: North Sea | Veal Bird: Switzerland
Rock Lobster: Northeast Atlantic | Perch: Switzerland | Oyster: France | Sole: Northeast Atlantic | Bread: Switzerland

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

Small Bites

Two Pieces each

Rock Lobster Corn Dog

Harissa & roasted Onion

11

Büsumer Crab Croustade

Dill & Mustard Pickle

11

Fish & Chips

Perch & Remoulade

10

Bao Bun

Pork Belly & Coriander

12

Gillardeau Oysters

Chester Bread & Raspberry Vinaigrette

1 Oyster | 9

6 Oysters | 54

12 Oysters | 106

Chef's Selection

For 2 People

62

Périgord Truffle Special

Lamb's Lettuce

Caramelized Onion, Hazelnut Crumble & Potato Vinaigrette

34

with poached organic free-range Egg

+5



Oxtail Lasagne

Onsen Egg & Celery

52

Champagne Risotto

Cauliflower & Stracciatella di Bufala

46

2 Grams of Truffle per Dish
Each additional Truffle Gram
(Daily Price)