

## Starters

### Stracciatella di Bufala

Datterini Tomatoes, Passionfruit & Focaccia  
24



### Zucchini Blossom

Green Asparagus, Buckwheat & Nasturtium  
28



### Brook Trout Ceviche

Mustard Pickle, red Onion & Horseradish  
30

### Tuna Tartare

Mango, Wakame Seaweed & Wasabi  
32

### Foie Gras de Canard

Rhubarb & Brioche  
42

### Saltz «Schlemmerschnitte»

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



## Soups & Salads

### Radish & Pea Salad

Burrata, Spring Onion & Dill  
21



### Avocado

Couscous, Artichokes & Rocket Salad  
22



### Watercress Cappuccino

Morels & Hazelnuts  
19  
with smoked Duck Breast  
+8



### Bouillabaisse

Mussels, Crayfish & Rouille  
34

## Saltz Signature Dishes

### «Fleischvogel»

Farmer's Bacon, Morels,  
Carrot Salad & mashed Potatoes

52

### Black Cod

Eggplant, Pak Choi & Miso

68

### Sweet Potato Gnocchi

Nettle, Peas & Macadamia Nuts

32



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## Classics

### «Königsberger Klopse» of Catfish

Capers, Beetroot-Leek-Purée & Sea Trout Roe

48

### Linguine all'astice

Oxheart Tomatoes, Peperoncini & Salicorn

with half a Lobster | 54

with whole Lobster | 98

### Wiener Schnitzel of Swiss Milk-Fed Veal

Potato-Cucumber-Salad & Cranberries

58

### Sliced Veal Zurich Style

Mushrooms & «Potato Rösti»

58

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## To Share

### Atlantic Sea Bass in «Saltz» Crust

Choice of two Side Dishes & Sauces

Preparation time: 50 minutes

138

### 28 Days Dry Aged Heritage Beef «Tomahawk»

Choice of two Side Dishes & Sauces

Preparation time: 50 minutes

224

## From Land & Sea

Alpine Pike-Perch Fillet

48

Atlantic Gilt-Head Bream

58

Monkfish Medallions «Bordelaise»

52

Oven-Roasted Poussin

48

Spare Ribs from Swiss Apple Pork

52

Swiss Grand Cru Veal Chop

70

Black Angus Beef Fillet «OJO DE AGUA»

68

One side dish and one sauce to choose from.

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## Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Green Asparagus with «Belper Knolle» | Glazed Miso Pak Choi

Mediterranean grilled Vegetables | Leaf Spinach with Cashew Nuts

Oven-roasted Custard Squash | Fried Basmati Rice with Sugar Peas

Saffron Risotto | Mashed potatoes with fried Onions | Wild Garlic Pizokel

Potato Gratin

10

Dolder Truffle Fries | White Asparagus from Baden

16

Saffron Beurre Blanc | Tomato Chili Chutney | Cucumber Coriander Relish

Chimichurri | Café de Paris Butter | Portwine Onion Sauce

Cognac Pepper Sauce | Hollandaise Sauce | Bearnaise Sauce

6

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Char: Switzerland | Tuna: Northwest Atlantic | Foie Gras: France | Beef Tartar: Switzerland | Duck: France  
Crayfish: Spain | Mussels: France | Veal: Switzerland | Pork: Switzerland | Black Cod: Northeast Pacific  
Catfish: Switzerland | Lobster: Northwest Atlantic | Sea Bass: Greece | Tomahawk Steak: Switzerland | Pike Perch: Switzerland  
Gilt-head Bream: Greece | Monkfish: Northeast Atlantic | Spring Chicken: Switzerland | Beef Fillet: Argentina | Oysters: France  
Smoked Salmon: Norway | Gambero Rosso: Mediterranean and Black Sea | Bread: Switzerland

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

## Small Bites

Two Pieces each

### Guacamole Cornet

Jalapeño & Finger Limes

8



### Cauliflower Popcorn Falafel

Corn & Truffle

7



### Bao Bun

Pork Belly & Kimchi

12

### Swiss Wagyu Tartare

Croustade & «Belper Knolle»

10

### Gillardeau Oysters

Chester Bread & Red Wine-Shallot Vinaigrette

1 Oyster | 9

6 Oysters | 52

12 Oysters | 98

### Chef's Selection

For 2 People

52

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## White Asparagus Special

### Asparagus Salad

Strawberries, Almond Feta & Basil Vinaigrette

28



### Creamy Asparagus Soup

Smoked Salmon & Spring Leek Oil

22

### Gambero Rosso Carpaccio

Grilled Asparagus, Bergamot & Tarragon

48

### Asparagus from Baden

New Potatoes & Hollandaise Sauce

48

with farmhouse Ham

+12

