

# A LA CARTE SELECTION

WE ARE PLEASED TO PRESENT A SELECTION OF THE BEST SEASONAL INGREDIENTS -  
PREPARED IN SWISS AND ASIAN INSPIRED DISHES

Starters



## TUNA & VEAL

nduja | dried tomato | spring cabbage | smoked egg yolk 28  
hamachi salad | radish | cucumber | tomato | ginger  26

## ORGANIC EGG


salsify | spinach | lomoito bellota | hazelnut 26  
soy egg | rice vermicelli | carrots | seagrapes  24

## BEETROOT

red & yellow beetroot | goat's cheese | buckwheat | pistachio | pomegranate vinaigrette 23  
beetroot | snow mushroom | wakame | sesame | soybean sprouts | chive blossom   20

Soups

## ESSENCE

tomato essence | langoustine | lime | parsley | flamed pearl onion 28  
bun bo | beef | lollo rosso | tomato | white cabbage  24

## SOUP

hokkaido cream soup | honeycomb | marshmallow | espelette pepper 22  
tom yum goong | prawn | thai basil | cherry tomato | mushroom  22

## PASTA

tagliarini | stracciatella di bufala | perigord truffle 45/57  
char kway teow - fried noodles | prawns | chicken | chilli paste | peanuts  49

## VEGETARIAN

taste of india | sambhar - yellow lentils | aloo bonda- potato cakes | chickpea | coriander | basmati rice  48

## SKREI

skrei filet | purple potato | caviar beurre blanc | radish 65  
burmese tomato fish curry | okra | tomato | chilli | jasmine rice  46

## HALIBUTT

venere risotto | fennel | lobster sauce | rowan berry 69  
halibut malabar curry | coriander | tomato | tamarind | coconut | basmati rice  58

## POULTRY

swiss duck breast | pumpkin | potato blini | blackcurrant | salsify 62  
murgh tikka - tandoori chicken | mango chutney | mint chutney  54  
murgh makhani - slow cooked chicken in tomato broth | fenugreek | basmati rice  54  
chicken biryani | tomato | cucumber raita | basmati rice  52


## VEAL

fillet | braised cheek | pea | gremolata | leek 69  
fillet | black beans | wild broccoli | jasmine rice  58

## LAMB

pink roasted lamb rack | cannellini beans | sage | chilli | courgette 68  
pink roasted lamb rack | fennel - coriander crust | pear chutney | south indian pumpkin rice | pickling sauce  59

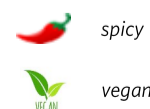
## BEEF

swiss entrecôte | jerusalem artichoke | watercress | green pepper | carrot | sweet potato gnocchi 72  
yam nua - thai salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chilli  36/58

The Chedi black pepper beef | crispy garlic | bell pepper | shallot | fried rice

68

Beef, veal, chicken, pork, duck: Switzerland; Lamb: Ireland  
langoustine: South Africa; Skrei: North Atlantic Ocean; Halibut: Norway; Scallops: North-West Atlantic Ocean  
Caviar: China; Tuna: West Pacific Ocean  
Dim Sum Prawns: India & Madagascar; Dim Sum Chicken, Beef, Pork, Duck: France



For allergens and quality labels, please ask the service staff. All prices are in Swiss francs and include 7.7% VAT.