

A LA CARTE SELECTION

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

Starters

PULPO

carpaccio | asparagus | stracciatella cheese | potato | mint 26
indian dosa | prawn | coconut | tomato chutney | bell pepper | tamarind | ginger  26

HALIBUT

poached halibut | kalamansi | cabbage | tarragon | herb nuts 28
salad | banana blossom | cucumber | tomato | sesame | basil | cashew nuts  26

CELERY

root | apple | cornflakes | peanut | sesame | wild garlic  20
salad | snow mushrooms | tomato | sesame | cucumber | lotus root   20

Soups

ESSENCE

beef consommé double | olives | prunes | champignons 26
vietnamese beef pho | rice noodles | bean sprouts | thai basil  24


SOUP

asparagus cream soup | ham | morel | hazelnut espuma 28
coconut & lime soup | chicken | rice noodles | spring onion | lemongrass  22


PASTA

braised short rib tortelloni | gin cream sauce | fennel | sage | pine seeds 40 | 54
phad thai - stir fried noodles | prawn | chicken | tamarind | peanuts  47

VEGETARIAN


tagliatelle | absinth sauce | mascarpone | beetroot | asparagus | cardy | orange 28 | 38
taste of india | chana masala - chickpeas | aloo tikka - potato cakes | tamarind | yoghurt | garlic naan bread | basmati rice  46

SPIELHOFER TROUT




pan fried trout | prawns | sauerkraut | apple | black truffle | beetroot crisp | wild garlic 48
trout sweet & sour | pomegranate | pineapple | bellpepper | sping onion | jasmin rice  44

Main Courses

SKREI

pan fried skrei | bacon | oyster | green asparagus | celery | guava | wild rice crisp 62
skrei in spicy crust | spinach sauce | potato | okra crisp | coriander | garlic | basmati rice  56


POULTRY

swiss duck breast | pineapple | cucumber relish | jerusalem artichoke | butternut squash | oatflake dumplings 54
murgh tikka - tandoori chicken | tomato chutney | mint chutney  26 | 54
murgh makhani - slow cooked chicken in tomato gravy | fenugreek | basmati rice  54
chicken biryani | tomato | cucumber raita | basmati rice  52


VEAL

grilled veal tenderloin | baked sweetbread | morel cream sauce | asparagus | carrot | semolina ring 65
veal penang - thai curry | coconut | eggplant | peanut | jasmin rice  56

PORK BELLY

braised pork belly | luganighe | cognac | turnip | hazelnut | black garlic | short bread 54
stir fried pork belly | long beans | bamboo sprouts | holy basil | ginger | jasmin rice  48

BEEF

grilled beef tenderloin | sauce foyot | tarragon | grilled green asparagus | cabbage | brasato ravioli 70
yam nuea - thailändischer salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chili  36 | 58

The Chedi black pepper beef | crispy garlic | bell pepper | shallot | fried rice  68

Naan

naan bread options from our tandoor oven:

plain | with garlic | with coriander | with cheese | potato kulcha 12

Beef, Veal, Chicken, Pork, Duck: Switzerland; Duck liver: France; Gamba: Black Sea; Pulpo: Black Sea
 Trout: Breed Switzerland; Halibutt: Breed Norway; Skrei: North-Eastern Atlantic; Scallops: North-western Atlantic
 Prawns: Vietnam Golden Shrimp MSC, Lobster: North-western Atlanti; Caviar: China
 Dim Sum Prawns: India, Madagascar; Dim Sum Chicken, Beef, Pork, Duck: France

For Allergens please ask our staff members. All prices are in Swiss Francs and including 7.7% VAT.

