


# A LA CARTE SELECTION

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

Starters

## TARTARE

swiss beef | cucumber | sour cream | crispbread | radish | quail egg 32  
*hamachi | spring onion | chilli | ponzu sauce*  28

## SCALLOP

sunflower seeds | vanilla | habanero | lobster bisque 31  
*egg | snow mushroom | coriander | chilli | onion*  27

## ARTICHOKE

lukewarm | burrata | buckwheat | datterini | tarragon 25  
*mango | tomato | peanut | carrot | cucumber | ginger*  25

## LOSTALLO SALMON

avocado | sorrel | hazelnut | shrimp chips 29  
*salmon tikka | yoghurt | mustard | coriander*  25

Soups

## ESSENCE

tomato essence | snowcrab | basil 28  
*duck pho | rice noodles | thai basil | bean sprouts*  24

## SOUP

spinach cream soup | stracciatella di bufala | tomato gremolata 24  
*spinach - coconut | chicken | mushroom*  22

## PASTA

tagliatelle | parsley | lemon | osietra caviar 47/59  
*char kway teow - fried noodles | prawns | chicken | chilli paste | peanuts*  49

## VEGETARIAN

ravioli | pecorino | fig | walnut | red rocket 44


taste of india | dal makhani - black lentils | aloo tikki - potato - pea cake | tamarind chutney | yoghurt  48

Main Courses


## CHAR

buttermilk | confit potatoes | caviar 58  
*panfried | morning glory | green chilli | garlic*  46

## TURBOT

vulcano ham | spring morel | green asparagus | beurre blanc | mustard seeds 69  
*masala | tomato | fenugreek | coconut | coriander*  58

## POULTRY

guinea fowl breast | foie gras | grey bread | broccoli | baby vegetables | port wine jus 62  
*murgh tikka - tandoori chicken | mango chutney | mint chutney*  54

*murgh makhani - slow cooked chicken in tomato broth | fenugreek | basmati rice*  56

*chicken biryani | tomato | cucumber raita | basmati rice*  56

## VEAL

fillet | braised lettuce | carrot | pommes soufflées | truffle jus 75  
*penang | thai eggplant | bamboo | coconut milk | chilli | basil*  66

## BISON

entrecôte | pea | bacon | chimichurri | pommes allumettes 75  
*vindaloo | vinegar | chilli | pepper | star anise | coriander*  66

## BEEF

*yam nua - thai salad | grilled entrecôte | cucumber | coriander | shallot | pineapple | lime | chilli*  38/58

The Chedi black pepper beef | crispy garlic | bell pepper | shallot | fried rice  69

Naan

## naan bread options from our tandoor oven:

plain | with garlic | with coriander | with cheese 11/13

Beef, veal, chicken: Switzerland; Guinea fowl: France; Bison: USA; Foie gras: France

Char: Switzerland, Iceland; Salmon: Switzerland; Scallops: Japan

Turbot: Spain; Caviar: China; Snowcrab: Canada

Dim Sum Prawns: India & Madagascar; Dim Sum chicken, beef, pork, duck: France

