







# 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

<b>TUNA</b>	
wagyu bresaola   sesam   buttermilk   pickled vegetables	28
tartar   mango   sesame   peanut   cucumber   ginger   tomato   carrot 	28
<b>HALIBUT</b>	
poached halibut   kalamansi   cabbage   tarragon   herb nuts	28
salad   banana blossom   cucumber   tomato   sesame   basil   cashew nuts 	26
<b>CELERY</b>	
root   apple   cornflakes   peanut   sesame 	20
salad   snow mushrooms   tomato   sesame   cucumber   lotus root  	20

## Soups

<b>ESSENCE</b>	
lobster minestrone   seafood   garganelli   salicorn	28
vietnamese pho   apple porc   rice noodles   bean sprout   thai basil 	24
<b>SOUP</b>	
pea   cucumber   watercress   mustard seed	24
coconut & lime soup   chicken   rice noodles   spring onion   lemongrass 	22

## Main Courses

<b>PASTA</b>	
taglierini   chantarelles   marinated egg yolk   salt lemon   sbrinz   bacon	40   54
phad thai - stir fried noodles   prawn   chicken   tamarind   peanut 	47
<b>VEGETARIAN</b>	
taste of india   dal makhani - black lentils   aloo tikka - potato cake   tamarind   yoghurt   garlic naan bread   basmati rice 	46
<b>SPIELHOFER TROUT</b>	
pan fried trout   prawn   sauerkraut   apple   black truffle   beetroot crisp	48
trout sweet & sour   pomegranate   pineapple   bellpepper   spring onion   jasmin rice 	44
<b>COD</b>	
fried cod   lardo   beans   lime beurre blanc   pear	62
cod in spicy crust   spinach sauce   potato   crispy okra   coriander   garlic   basmati rice 	56
<b>POULTRY</b>	
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
<b>VEAL</b>	
medium roasted tenderloin   turnip   smoked artichoke   king oyster mushroom   hazelnuts from piedmont	65
veal penang - thai curry   coconut   eggplant   peanut   jasmin rice 	56
<b>LAMB</b>	
roasted loin   eggplant   pomegranate   black garlic   greek yoghurt	58
lamb rogan josh   kashimi chili   coriander   onion   tomato   basmati rice 	48
<b>BEEF</b>	
grilled beef tenderloin   swiss prawn   wild broccoli   sauce béarnaise   acquerello risotto	72
yam nuea - thai 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
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## Naan

<b>naan bread options from our tandoor oven:</b>	
plain   with garlic   with coriander   with cheese	12

Beef, Veal, Chicken, Pork, Lamb, Duck: Switzerland; Duck liver: France; Gamba: Black Sea; Pulpo: Black Sea  
 Trout: Breed Switzerland; Halibutt: Breed Norway; Cod: North-Eastern Atlantic; Tuna: Philippines  
 Prawns: Vietnam Golden Shrimp MSC, Switzerland, 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.

