


A LA CARTE SELECTION

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

Starters

BEEF

carpaccio | rocket | crispy corn | sbrinz | caviar | dijon mayonnaise | quail egg 38
yam nuaa - thai salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chili  38/58

EGG


asparagus | truffle | parmesan | yeast | pommes allumettes 29
papaya | rocket | lime | crispy shallot  26

LOSTALLO SALMON & ROE

tartare | avocado | amarillo | radish 35
coconut milk | cashew nuts | lemongrass | lime leaves  32

Soups

ESSENCE

tomato essence | veal sweetbread | broad beans 28
tom yam gung | prawn | coriander | basil  28

SOUP

gazpacho | lobster | celeriac | olive oil 28
dal tarka | mustard seeds | curry leaves | ginger | garlic  24


Main Courses

PASTA

gruyère ravioli | beef consommé | root vegetables 45/55
hakka noodles - fried egg noodles | prawns | mixed vegetables | basil | peppercorn  42/52

VEGETARIAN | PLEASE ASK ABOUT THE VEGETARIAN AND VEGAN MENU

curd cheese pizokel | morel | spinach | sun dried tomato | fried onion 45

taste of india | spinach | tomato | cottage cheese dumpling | grilled tomato chutney | butter naan  49




SOLE & BROWN SHRIMP

catalogna | cherry tomato | chives beurre blanc | beetroot tagliarini 75
onion | coconut milk | curry leaves | mustard seeds  72

SEA BREAM

swiss chard | herb crust | maitake mushroom | glasswort | lime beurre blanc 68
three flavor sauce | bell pepper | pak choi | pickled onion | crispy basil  63

POULTRY

corn-fed chicken breast | leek | corn | black polenta | lemon | honey jus 66
murgh tikka - tandoori chicken | mango chutney | mint chutney  58
murgh makhani - slow cooked chicken in tomato broth | fenugreek | basmati rice  59
chicken biryani | tomato | cucumber raita | basmati rice  59

MIERAL PIGEON

potato puree | spinach | truffle | cauliflower 75
wild broccoli | garlic | coriander | oyster sauce | bell pepper  69

BISON

entrecôte | green asparagus | pepper sauce | frisée mushroom | rösti 75
kadai | onion | tomato | coconut milk | garam masala | vinegar shallot  72

VEAL | BEEF

veal fillet | saffron raviolini | hop asparagus | gremolata | kohlrabi | jus 75

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

veal, sweetbread, salmon: switzerland | bison: usa (#), canada (#) | sole, brown shrimp: germany, netherlands, france
sea bream: france, greece | beef: switzerland, ireland, australia (#) | corn-fed chicken breast: switzerland, france | lobster: USA (#), scotland
pigeon: france | caviar: china | dim sum prawns: india & madagascar | dim sum chicken, beef, pork, duck: france
(#): may have been produced with hormones, antibiotics and/or other antimicrobial performance enhancers



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