


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 nuae - thai salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chili  38/58

PORCINI

stracciatella di bufala | truffle | pine nuts | roasted garlic 29
corncake | basil | lemongrass | red curry sauce  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

chanterelles | sage | ricotta | olive oil 24
dal tarka | mustard seeds | curry leaves | ginger | garlic  24

Main Courses

PASTA

celery truffle agnolotti | swiss shrimp | crustacean bisque 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 | mushroom | spinach | sun dried tomato | fried onion 45

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




SALMON TROUT

malfati | salsify | tarragon beurre blanc | caviar 63
onion | coconut milk | curry leaves | mustard seeds  59

COD

fennel | spinach | brandade | bottarga 68
three flavor sauce | bell pepper | pak choi | pickled onion | crispy basil  63

POULTRY

appenzeller duck breast | sweet potato | oyster mushroom | carrot | 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

VENISON

potato puree | beetroot | pumpkin | wild broccoli | jus 75
wild broccoli | garlic | coriander | oyster sauce | bell pepper  69

BISON

entrecôte | roasted cauliflower | crispy bone marrow | savoy cabbage 75
kadai | onion | tomato | coconut milk | garam masala | vinegar shallot  72

VEAL | BEEF

veal fillet | saffron raviolini | brussel sprouts | 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 (#) | cod: iceland
salmon trout: switzerland, norway | beef: switzerland, ireland, australia (#) | duck: switzerland
venison: switzerland, germany, austria | 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.