


A LA CARTE SELECTION

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

Starters

VEAL | BEEF

veal tartare | parsley | salt lemon | roasted onion | mustard seeds | pommes soufflées 36
yam nuae - thai salad | grilled beef entrecôte | cucumber | coriander | shallot | pineapple | lime | chilli  38/58

BURRATA

eggplant relish | olive | iberico raw ham | basil 28
broad bean | cucumber | lotus root | cornabria blossom  27

MOUNTAIN POTATO

carrot | emmental cheese | pickled onion | bell pepper 26
lemon grass | cucumber | chilli | rocket | quail egg | coriander  26

TROUT & CAVIAR

smoked trout | blood orange | kiwano | sour cream | bronze fennel 34
coconut milk | cashews | crispy rice paper | coriander 27

Soups

SOUP


lobster bisque | swiss chard | deepwater prawn 28
potato | leek | caviar | sturgeon 28
tom yam gung | prawns | king oyster mushroom | chilli  28
dal tarka | mustard seeds | curry leaves | ginger | garlic  24

PASTA

urner bacon - leek ravioli | spinach | celery | belper knolle | nut butter 45/55
pad thai - fried rice noodles | dried shrimps | tamarind | tofu | peanut  52


VEGETARIAN

baked polenta | tomato stew | sunflower seeds | cottage cheese | lovage 44

taste of india | rajma curry - kidney beans | gobi pakora | cauliflower | tamarind chutney | butter naan  49

Main Courses




RED SNAPPER

black tagliarini | saffron crustacean stock | fennel | rowanberry 74
chickpea | onion | tomato | garam masala | fenugreek | red chilli | ginger | garlic | coriander  66

STINGRAY

bbq | corn | pimientos | tomatillo | popcorn 69
garlic | ginger | oyster sauce | asparagus | carrot | shiitake mushroom  63

POULTRY

duck breast | salsify | sour cherry | hazelnut | foie gras 69
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

ROE DEER

loin | parsley root | creamy savoy cabbage | carrot | jus 75
red curry paste | rambutan | cashews | coconut milk | basil | bamboo  69

BISON

entrecôte | potato | caramelized pearl onion | béarnaise sauce | pioppino 75
kadai | onion | tomato | coconut milk | garam masala | vinegar shallot  72

BEEF

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, chicken, duck: switzerland | bison: usa, canada | iberico pork: spain | roe deer: switzerland, germany
trout, sturgeon: switzerland | deepwater shrimp: greenland | stingray: atlantic ocean | shrimps: thailand | red perch: iceland | caviar: china
dim sum prawns: india & madagascar | dim sum chicken, beef, pork, duck: france



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