


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 | chili  38/58

CAULIFLOWER


black walnut | chioggia beetroot | belpor knolle 26
sesame seeds | spring onions | sweet chili | coriander | gochujang  26

SCALLOP

tangerine | white chocolate | pomegranate | caviar 36
mango | lime | fermented cauliflower | mint  33

Soups

SOUP

lobster bisque | swiss chard | deepwater prawn 28
tomato essence | yak ravioli | poppy seeds | olive oil 28
beef pho | spring onion | bean sprout | chili  25
dal tarka | mustard seeds | curry leaves | ginger | garlic  23

PASTA

urner bacon - leek ravioli | spinach | celery | belpor knolle | nut butter 45/55
hakka noodles - fried egg noodles | prawns | mixed vegetables | basil | peppercorn  42/52

VEGETARIAN | [PLEASE ASK ABOUT THE VEGETARIAN AND VEGAN MENU](#)

bramata | chestnut | goat cheese | pumpkin | cranberry 44

taste of india | matter paneer - indian cottage cheese | garam masala | ginger | garlic | green peas

papri chaat - potato | corn | chickpea | mint | yogurt | tamarind | mustard | sesame | butter naan  49

Main Courses




RED SNAPPER

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

MONKFISH

raw ham | basil | fregola sarda | taggiasca olive | tomato 68
fermented radish | romanesco | green curry | spinach | char caviar  63

POULTRY

duck breast | salsify | sour cherry | hazelnut | potato noodles 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

LAMB

rack of lamb | herb crust | pumpkin | pea | black garlic | carrot 66
red curry paste | rambutan | cashews | coconut milk | basil | bamboo  62

BISON

entrecôte | jerusalem artichoke | green horseradish | sesame | beetroot gnocchi | béarnaise sauce 75
kadai | onion | tomato | coconut milk | garam masala | vinegar shallot  72

VEAL | BEEF

veal fillet | potato | brown butter espuma | wild broccoli | foie gras | truffle jus 75

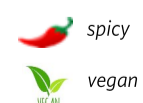
The Chedi black pepper beef | crispy garlic | bell pepper | shallot | fried rice  69

Naan

naan bread options from our tandoor oven:

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

beef, veal, alpstein duck, yak, raw ham: switzerland | bison: usa, canada | lamb: switzerland, ireland, australia | chicken: switzerland, hungary
deepwater prawn: denmark | scallop: japan, france, canada, uk | monkfish: iceland, france | red snapper: iceland | caviar: china | char caviar: italy
lobster: atlantic | 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.