

# FROM MOUNTAIN SOIL TO ASIAN SPICE

At The Restaurant, every dish is a celebration of origin.

On the left: refined European creations rooted in local, seasonal ingredients.

*On the right: bold Asian flavours with a fiery twist.*

United by a mindful approach to sourcing and a deep respect for nature, our menu reflects a cuisine in harmony with its surroundings.

## STARTERS

### LUMA BEEF

carpaccio | truffle | cheese foam | radish

beef tartar | kefir lime | spring onion | coriander

38

### LIVER

foie gras | strawberries | vanilla | rhubarb | seed granola

chicken liver pate | spring onion | chili | prawn cracker

39

### OONA ALPINE STURGEON

zucchini | citrus | dried caviar | buttermilk | asparagus

crispy papaya | cashew | tamarind | cherry tomato

35

### ESSENCE

beef consommé | pearl barley | root veggies | black truffle

hot and sour soup | chicken | carrot | shiitake mushrooms | bamboo

24

### SOUP

white asparagus cream | green apple | crème fraîche

masoor dal soup | crispy lentils | ghee

24

## MAIN COURSE

### PASTA

andermatter yak tortellini | fresh beans | chicken cream | satireja

rice noodles | peanut | mung bean sprouts | tofu | prawns

49

### VEGETARIAN

mountain cheese | crispy egg | pomme allumettes | wild cauliflower

taste of India | vegetable kofta | curry sauce | Indian spices

45

### ALPINE SALMON

white and green asparagus | butter sauce | salmon roe | potato

spinach-onion gravy | spicy potato | walnuts | basmati rice

65

### LAGO MAGGIORE PIKE PERCH

herb crust | swiss chard | celeriac | green peas | finger lime jus

steamed pike perch | ginger | chili | onions | sesame | pak choi

69

### SWISS PRAWNS

rispy brandade | celery | bisque | spinach | lemon gel

green curry | zucchini | green beans | chili | onion | sesame

66

### LAMB

aubergine | leek | mint | roscoff onion | citrus-honey jus

tandoori chops | onions | peppers | yogurt mint sauce

72

### BEEF

ander matt wagyu | celeriac | gremolata | coffee jus | cauliflower

pineapple curry | beans | lime leaf | thai basil | fried rice

72

### GUINEA FOWL

green asparagus | wild mushrooms | potato | morels | mustard seeds

wild garlic | peanut curry sauce | lemongrass

64

### NAAN

naan bread options from our tandoor oven: plain | with garlic | with coriander

11

*All our meat and fish are sourced exclusively from Switzerland.*

*All prices are in CHF and include VAT.*

*Please inform our staff of any allergies or intolerances.*

# THOUGHTFULLY COMPOSED, SEASONALLY INSPIRED

Our set menus are a tribute to craftsmanship, balance, and origin. Whether rooted in Alpine tradition or elevated with Asian nuance, each course reflects our commitment to local produce, mindful sourcing, and the rhythm of the seasons.

## THE CHEDI MENU

### OONA ALPINE STURGEON

zucchini | citrus | asparagus | dried caviar | buttermilk

### SELECTION OF HOMEMADE SWISS INSPIRED DIM SUM

### GUINEA FOWL

green asparagus | wild mushrooms | potato | morels | mustard seeds

### CHOCOLATE SENSATION

madagascar 70% chocolate | koa

MENU 149 PER PERSON  
WINE PAIRING 89 PER PERSON

## THE VEGAN

### TARTLET

cashew cream | heirloom cherry tomato | basil pesto

### MOUNTAIN TEA

romesco | quinoa dumpling

### SALSIFY

polenta | black garlic emulsion | mountain herbs sauce

### EXOTIC VARIATION

pineapple | coconut | thai basil

MENU 99 PER PERSON

## THE ASIAN SHARING

### CRISPY PAPAYA

cashew | tamarind

### LIVER

chicken liver pate | spring onion | chili | prawn cracker

### MASOOR DAL SOUP

crispy lentils | ghee

### SELECTION OF ASIAN DIM SUM

### LAMB

tandoori chops | onions | peppers | yogurt mint sauce

### MURGH MAKHANI

tomato broth | fenugreek

### PAD THAI

rice noodles | peanut | bean sprouts | tofu | prawn

### THE CHEDI BLACK PEPPER BEEF

crispy garlic | peppers | shallots | fried rice

### SEASAME

black sesame | white miso | roasted banana

MENU 149 PER PERSON  
WINE PAIRING 89 PER PERSON

## THE DIM SUM

### STEAMED DIM SUM

*har gao - shrimp dumpling*

*ap gao - duck dumpling*

*char siu gao - grilled pork dumpling cantonese style*

*beef siu mai - classical beef dumpling*

*char siu bao - bbq pork in fluff bun*

*gu gao - shiitake and white truffle dumpling*

*choi gao - vegetable dumpling*

*hoi singao - scallop and shrimp dumpling*

### FRIED DIM SUM

*spring roll - chinese vegetables*

*crispy shrimp won ton*

*vegetarian crispy vegetable won ton*

*pekinese ap gao - duck dumpling*

*soy sauce & homemade chili sauce*

ONE PIECE - 7  
FOUR PIECES - 28