

# A LA CARTE SELECTION

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

## Starters

<b>PULPO</b>	
grilled pulpo   bell peppers   capers   fermented garlic   olives   tarragon	26
<i>pulpo &amp; banana blossom salad   peanuts   onion   carrot   coriander   mint</i> 🌶️	22
<b>LOSTALLO SALMON</b>	
cured salmon   orange   pumpkin   carrots   thyme   caviar	28
<i>salmon tikka   mustard   yoghurt   pomegranate   dill   ginger   rocket salad</i> 🌶️	26
<b>FOIE GRAS</b>	
pan fried pigeon breast   foie gras terrine   coffee   fig   ratafia   pistachio	28
<i>foie gras   beef tenderloin   sesame   mango   truffle   cranberry   rice</i> 🌶️	26

## Soups

<b>ESSENCE</b>	
crustaceans consommé   chorizo-prawn-raviolo   vegetables	26
<i>vietnamese duck pho   bean sprouts   thai basil   rice noodles</i> 🌶️	22
<b>SOUP</b>	
pumpkin cream soup   scallops   miso espuma   bacon	20
<i>tom yam gung   prawn   pulpo   tomato   basil   chili</i> 🌶️	22

## Main Courses

<b>PASTA</b>	
saffron tagliatelle   lobster   clams   scallops   prawns   pumpkin   capers   olives   kale   pine seeds	40   54
<i>phad thai - stir fried noodles   prawn   chicken   tamarind   peanuts</i> 🌶️	47
<b>VEGETARIAN</b>	
porcini & ricotta tortellini   hazelnut   celery   thyme   port wine pear	28   38
<i>taste of india   dal makhani - black lentils   kadhai paneer - paneer käse masala   garlic naan bread   papadams   basmati rice</i> 🌶️	46
<b>LOUP DE MER</b>	
pan fried loup de mer   clams   turnip   kale   snow peas   olive oil   mashed potatoes	58
<i>yellow thai fish curry   coconut   tomato   okra   string beans   baby corn   coriander   jasmin rice</i> 🌶️	54
<b>TURBOT</b>	
pan fried turbot   vin jaune velouté   chanterelles   spinach   braised onions   barley	64
<i>indian turbot masala   onion   tomato   ginger   garlic   tamarind   basmati rice</i> 🌶️	54
<i>turbot biryani   prawn   clams   tomato   cucumber raita   basmati rice</i> 🌶️	44
<b>POULTRY</b>	
seared duck breast   braised red cabbage   kale   pickled apple   sweet potato	60
<i>murgh tikka - tandoori chicken   mango chutney   mint chutney</i> 🌶️	26   54
<i>murgh makhani - slow cooked chicken in tomato gravy   fenugreek   basmati rice</i> 🌶️	54
<i>chicken biryani   tomato   cucumber raita   basmati rice</i> 🌶️	52
<b>VEAL</b>	
grilled veal tenderloin   crispy sweetbread   gremolata   pickled vegetables   fennel   purple potato	66
<i>stir fried veal   black beans   ginger   bean sprouts   shiitake mushrooms   spring onion   thai eggplant   jasmin rice</i> 🌶️	56
<b>ROE DEER</b>	
grilled veal tenderloin   gin cream sauce   port wine pear   celery   brussels sprouts   porcini mushroom   pretzel dumpling	62
<i>stir fried backloin cubes   black garlic sauce   beans   pumpkin   fig   onions   chili   jasmin rice</i> 🌶️	56
<b>BEEF</b>	
tournedos rossini   foie gras   truffle sauce   brioche   artichoke   kenya beans   dauphine potatoes	68
<i>yam nuea - thai salad   grilled beef entrecôte   cucumber   coriander   shallot   pineapple   lime   chili</i> 🌶️	28   58

<b>The Chedi black pepper beef   crispy garlic   bell pepper   shallot   fried rice</b> 🌶️	65
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## Naan

<b>naan bread options from our tandoor oven:</b>	
<i>plain   with garlic   with coriander   with cheese</i>	12

Beef, Veal, Chicken, Pork, Duck: Switzerland; Duck liver: France; Quail Egg: Göschenen, Switzerland, Roe Deer: Switzerland, Europe;  
 Loup de Mer: Breed Greek; Turbot: Breed Spain; Scallops: North-western Atlantic, Clams: Breed Italy; San Daniele Ham: Italy; Tuna: Venezuela;  
 Prawns: Vietnam Golden Shrimp MSC, Lobster: North-western Atlantic; Pulpo: Eastern Central Atlantic; Morcilla, Chorizo: Spain;  
 Salmon: Switzerland; Dim Sum Prawns: India, Madagascar; Dim Sum Chicken, Beef, Pork, Duck: France; Caviar: Breed China

spicy 🌶️  
 vegan 🌱

For Allergens please ask our staff members. All prices are in Swiss Francs and including 7.7% VAT.