

A LA CARTE SELECTION

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

POMEGRANATE

Marinated salmon, crab, pomegranate, lime, mayonnaise & wasabi 30

Duck salad, soy, ginger, shallot, tomatoes, asparagus, chicory, spring onion & pomegranate 26



KAFFIR- LIME

Lukewarm Pulpo tentacles, kefir sauce, fennel-Jalapeño emulsion, cabbage & braised shallots 32

Thai Som Tam salad, green papaya, shrimps, green beans, tomatoes, coriander & peanuts 28



SHRIMPS / CRUSTACEANS

Lobster mousse, quail egg, saffron, Jerusalem artichokes & purslane 30

Chili crab, crispy soft shells, chilli sauce, pak choi & Jasmin rice 34 · 52



SWEET POTATOES

Pigeon breast, sweet potatoes, foie gras, brioche, pepper caramel & rhubarb 38

Fried seabass, hoisin sauce, carrots, beans, spring onions, & Jasmin rice 28 · 46

BOUILLON

Beef bouillon, herb crêpes julienne vegetables & beef tataki 24

Vegetarian Wan Tan noodle soup & coriander 18



SOUP

Asparagus cream soup with quail egg & lardo croutons 22

Thai Tom Yam Gung, spicy shrimp soup 24



MONKFISH

Pan fried monkfish, wild garlic crust, Sauternes velouté, fresh horseradish, fennel, saffron & Venere rice 60

Malai Fish Curry with monkfish, coconut sauce & Basmati Rice 54



FLATFISH

Fried sole, artichoke, Meunière style sauce, green asparagus, parsley & potatoes 62

Stir fried turbot and scallops, Korean BBQ sauce, green beans, peperoni, carrot & Jasmin rice 60



TROUT

Confit trout, caper, almonds, spinach, wild garlic-ricotta ravioli 48

Steamed trout, filled with Chinese vegetables, soy butter sauce & Jasmin rice) 46

Indonesian Sambar chili shrimps, Kampot pepper from Cambodia & Jasmin rice 48



For each dish sold, The Chedi Andermatt donates an amount to the Smiling Gecko Foundation in Cambodia

NOODLES

Saffron Tagliatelle, lobster, shrimp, clams, cherry tomatoes & sea asparagus 34 · 54

Phad Thai · Stir Fried rice noodles with chicken, prawns, Tamarind & peanuts 47



VEAL FROM URI

Cordon Bleu of veal, ham and mountain cheese, fava beans, carrots, spinach & French fries 60

Veal Rendang · Indonesian veal curry, coconut, curcuma, lemongrass, ginger & garlic, Basmati Rice & Papadams 49



BEEF FILLET

Barbecued beef fillet, sauce Bernaisem, green asparagus, roasted cauliflower, Kenia beans & Spätzle 69

Stir fried black pepper beef fillet, crispy garlic, peppers, shallots & vegetable fried rice 65



BEEF ENTRECÔTE

Grilled beef Entrecôte, Café-de-Paris-butter, spinach, onions & French fries 65

Yam Nuea · Thai Style grilled beef salad, cucumber, coriander, shallots, pineapple, lime & chilli 28 · 58



ALPSTEIN CHICKEN BREAST

Roasted chicken breast, creamy sauce, watercress, mushrooms, morel ravioli 54

Murgh Tikka · Spicy marinated chicken baked in the Tandoor oven, mango chutney & mint chutney 26 · 54

Murgh Makhani · Slow cooked chicken in a tomato gravy, fenugreek & Basmati Rice 52

LAMB FROM URI

Roasted rack of lamb, pecorino mint pesto, beans, steamed cabbage & wild garlic gnocchi 60

Gulafi Sheek Kebab, mango chutney, mint chutney & tomato sauce 28 · 48



VEGETARIAN

Asparagus ravioli, herb sauce, peas & Belper cheese 28 · 38

Trio of Indian vegetable curries, garlic and coriander Naan bread, Papadams & Basmati Rice 40



Origin:

Beef, Veal, Pork, Chicken, Venison: Swiss,

Beef, Veal, Pork, Chicken, Rack of Lamb · Yak, Venison: Switzerland · Lamb chops: Australia · Foie Gras, Quail, Duck: France

Goose Liver, Quail, Duck: France · Deer: Austria, Pigeon: France, Wild Boar: Austria

Hamachi: Breed Japan · Pike Perch: FAO 05 · Sole: FAO 2 · Monkfish: FAO 27

Salmon: Breed Scotland · Smoke Salmon: Breed Scotland · Sturgeon: Swiss

Soft Shell Crab: FAO 071 · Crab Meat: FAO 071 · Shrimp: Vietnam Golden Shrimp MSC


Lobster: FAO 21 · Pulpo: FAO 34 · Caviar Kristal: Breed Chinese · Scallops: FAO 21

Wels: Nederland, Char: Iceland


For Allergens please ask our staff members.

All prices in Swiss Francs and including 7.7% VAT.

Dishes marked with:

 are medium spicy

 are very spicy

 with a minimum of sodium and fats