

# A LA CARTE SELECTION

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


## LOBSTER

carpaccio   mousse   kristal caviar   kumquat   vanilla   beetroot	38
lobster cubes   scallop   glass noodles   lemongrass   kaffir lime   tomato 	32

## TUNA

vitello tonnato   garlic tramezzini   caper apple   orange   ratafià walnut	30
marinated tuna   ponzu   pineapple   green mango   carrot   lime   chili 	28

## PRAWN

spencer gulf prawns   lime foam   grapefruit   yellow carrot   kalamansi puree   seaweed crumble	48
prawn malai tikka   yoghurt   mustard   laccha paratha 	34   52

## DUCK

foie gras   onsen egg   mushroom   cherry tomato   carob   brandy caviar	38
crispy duck salad   wild greens   pomelo   grapefruit   shallot   pine nuts 	28


## ESSENCE

beef consommé double   quail egg   vegetables	26
vegetarian vietnamese noodle soup   coriander   shiitake mushrooms   quail egg   bimi broccoli   mini garlic-coriander naan bread 	18


## SOUP


jerusalem artichoke - truffle cream soup   ventricina salame   pickled mushrooms	24
tom yum goong nam khon   prawn   coconut   galangal   chili   lemongrass   kaffir lime 	24

## WINTER SKREI


pan-fried winter skrei   clam absinth sauce   fennel   red cabbage   pata negra ham   potatoes	58
kerala winter skrei curry   coconut milk   coriander   tomato   curry leaf   basmati rice 	54

## SPIELHOFER PIKE PERCH FROM LUCERNE


pan fried pike perch   saffron velouté   pointed cabbage   hazelnut   pumpkin   manioc croquette   ravioli	48
pike perch tempura   pama sweet & sour   garlic   bell pepper   spring onion   pomegranate   jasmin rice 	46

The Chedi black pepper beef   pepper from cambodia   crispy garlic   bell pepper   shallot   fried rice 	65
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## PASTA

saffron tagliatelle   lobster   prawn   clams   scallop   cherry tomato   salicornia	34   54
phad thai - stir fried noodles   prawn   chicken   tamarind   peanut 	47


## VEAL TENDERLOIN

grilled veal tenderloin   smoked brisket   kale   celeriac   radish   confit potatoes	64
veal penang - thai veal curry   coconut   eggplant   jasmin rice 	56

## BEEF

beef tenderloin   braised beef cheek   sauce choron   tarragon salsify   bean   oxtail ravioli	69
yam nuea - thai salad   grilled beef entrecôte   cucumber   coriander   shallot   pineapple   lime   chili  	28   58


## POULTRY

pan fried duck breast   cherry jus   beetroot   parsnip   carrot   polenta	54
murgh tikka - spicy marinated chicken, baked in tandoor oven   mango chutney   mint chutney 	26   54
murgh makhani - slow cooked chicken in tomato gravy   fenugreek   basmati rice 	52

## LAMB

local lamb sirloin from uri   rosemary jus   shallot   eggplant caponata   sweet potatoes	68
lamb rogan josh   kashmiri chili   coriander   onion   tomato   basmati rice 	50

## VEGETARIAN

pumpkin dumpling   mushroom puree   pleurotus   white wine pear   pear pecorino	28   38
taste of india   dal tadka   baingan bharta   smoked eggplant   yellow lentil   garlic naan bread   papadams   basmati rice 	40

naan bread options from our tandoor oven:

plain   with garlic   with coriander	10
with cheese   with kima (minced lamb meat)	12

Beef, Veal, Chicken: Switzerland; Lamb Sirloin: Switzerland; Lamb Sheek: Australia  
 Goose liver, Duck liver: France; Quail Egg: Göschenen, Switzerland  
 Pike Perch: Switzerland; Skrei: FAO 21, Scallops: FAO 21, Clams: Breed Switzerland  
 Spencer Gulf Prawns: Australia; Prawns: Vietnam Golden Shrimp MSC  
 Soft Shell Crab: FAO 071; Lobster: FAO 21; Tuna: FAO 71/77  
 Ventricina Salame: Italy, Pata Negra Ham: Spain  
 Shrimp; ; Kaviar Kristal: Breed China

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



spicy



minimum of sodium and fats