

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
Crispy duck salad, soy, ginger, shallot, tomato, spring onion & pomegranate  26

KAFFIR- LIME

Lukewarm Pulpo tentacles, kefir sauce, pumpkin-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 & beetroot 30
Chili crab, crispy soft shells, chilli sauce, pak choi & Jasmin rice  34 · 52

SWEET POTATOES

Pigeon breast, sweet potatoes, foie gras, brioche, prepper caramel & Nashi Pear
 Fried seabass, hoisin sauce, carrots, beans, spring onions, & Jasmin rice 38
 28 · 46


BOUILLON

Beef bouillon, herb crêpes julienne vegetables & beef tatiki 24
Vegetarian Wan Tan noodle soup & coriander  18

SOUP

Apple-celery cream soup, bacon, croûtons, thyme espuma 22
Thai Tom Yam Gung, spicy shrimp soup  24

SKREI

Fried Skrei, beetroot crust, Sauternes velouté, fresh horseradish, fennel, saffron & Venere rice 54
Malai Fish Curry with Skrei, coconut sauce & Basmati Rice  52

FLATFISH

Fried sole, artichoke, Miller`s style sauce, parsley & potatoes 62
Stir fried turbot and scallops, Korean BBQ sauce, green beans, peperoni, carrot & Jasmin rice  60

TROUT

Confit trout, caper, almonds, spinach, lime-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, peas, carrots, spinach & French fries 60
Veal Rendang · Indonesian veal curry, coconut, curcuma, lemongrass, ginger & garlic, Basmati Rice & Papadams  49

BEEF FILLET

Barbecued beef filet, sauce Bernaïsem beet roots, parsnips, Kenia beans & Spätzle 69
Stir fried black pepper beef filet, 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, morrel sauce, red cabbage, mushrooms, potato puree 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, tarragon jus, beans, radish & sweet potato puree 60
Gulafi Sheek Kebab, mango chutney, mint chutney & tomato sauce  28 · 48

VEGETARIAN




Lime-ricotta 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