

A LA CARTE SELECTION

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

SHALLOTS

Scallop Tartar, Cornbread, Lemon Thyme Oil, Marinated Shallots 30 · 52
Green Papaya Salad with Crispy Hamachi, Lemongrass, Peanuts, Kaffir Lime & Shallots  24 · 46

PULPO

Carpaccio of Pulpo with Beetroot, Kale & Cranberry Vinaigrette 32 · 54
Thai Pulpo Salad with Green Mango, Cucumber, Onion & Coriander  30 · 52


SHRIMPS / CRUSTACEANS

Lobster Mousse, Tuna, Foie Gras Praline & Apple with Vanilla 30 · 52
Soft Shell Crab, Yellow Curry Sauce with Egg & Jasmin Rice  32 · 54

MUSHROOM

Porcino Toast, Fried Foie Gras, Foam of Thyme, Pear & Pecorino 30
Fried Shiitake Mushroom, Pork Belly, Pak Choi, Mini Corn & Egg Noodles  28

BOUILLON

Concentrated Game Consommé with Porcino Ravioli 22
Prawn Won Ton Noodle Soup with Coriander  18

SOUP

Pumpkin Soup with Amaretto Espuma 18
Tom Kha Gai · Spicy Thai Style with Chicken, Coconut Cream, Lemongrass & Kaffir Lime Leaves 20

MONKFISH

Roasted Monkfish, Fennel, Olive, Orange Vinaigrette, Pine Nuts & Venere Rice 56
Malai Fish Curry with Monkfish, Coconut Sauce & Basmati Rice  51

SOLE FILLETS

Filets of Sole, Fresh Morels, Cauliflower & Sauternes Velouté 34 · 60
Filets of Sole in Coconut Crumbs, Sweet and Sour Sauce & Steamed Jasmin Rice 32 · 54

PIKE PERCH

Filet of Pike Perch, Salsiccia Napoli Sauce, Cabbage, Beetroot & Fregola Sarda 34 · 58
Crispy Pike Perch, Peperoni, Tomato Orange Sauce & Jasmin Rice  30 · 52

Phat Kinh Khung with 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

Pappardelle with Nuts, Mushrooms, Grapes, Portwine & Truffel Pecorino 24 · 42
Phad Thai · Stir Fried Rice Noodles with Chicken, Prawns, Tamarind & Peanuts  26 · 45

VEAL FROM URI

Cordon Bleu of Veal, Ham and Mountain Cheese, Peas, Carrots, Spinach & French Fries 60
Veal Rendeng · Indonesian Veal Curry, Coconut, Turmeric, Lemongrass, Ginger & Garlic, Basmati Rice & Papadams 49

BEEF FILLET

Grilled Fillet of Beef, Pumpkin, Mountain Pepper Sauce, Brussel Sprouts & Spätzli 69
Stir Fried Beef Fillet with Black Pepper, Crispy Garlic, Peppers, Shallots & Vegetable Fried Rice  65

ANGUS 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 · 55

ALPSTEIN CHICKEN BREAST

Roasted Chicken Breast, Thyme Velouté, Red Cabbage, Porcini, Chanterelles & Tagliolini with Truffel 52
Murgh Tikka · Spicy Marinated Chicken Baked in the Tandoor Oven, Mango Chutney & Mint Chutney 26 · 52
Murgh Makhani · Slow Cooked Chicken in a Rich Tomato Gravy with Ginger, Fenugreek Cream & Basmati Rice 52

LAMB FROM URI

Roasted Rack of Lamb, Beans, Basil Velouté & Mashed Sweet Potatoes 60
Gulafi Sheek Kebab, Mango Chutney, Mint Chutney & Rich Tomato Sauce  28 · 48

AUTUMN VEGETARIAN

Porcini Ravioli with Pumpkin & Belper Knolle Cheese 32 · 52
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 / Frutigen
Soft Shell Crab: FAO 071 · Crab Meat: FAO 071 · Shrimp: Vietnam Golden Shrimp MSC
Lobster: FAO 21 · Pulpo: FAO 34 · Kaviar Kristal: Breed Chinese · Scallops: FAO 21
Wels: Niderland, 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