

A LA CARTE SELECTION

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

SCALLOP

pan fried scallop | kristal caviar | san danielle prosciutto | quinoa 38
crispy fried scallop | mango miso sauce | green papaya salad | lemongrass | kaffir lime 32

LASTALLO SALMON (SWISS ALPINE SALMON)

salmon mi cuit | celery | avocado | orange 30
marinated salmon | thai pesto | pineapple | green mango | carrot | lime | chili  28

CRUSTACEAN

lobster mousse | quail egg | sea buckthorn | beetroot | kale 30
crispy soft shell crab | chili garlic | pepper sauce   34 | 52

DUCK FOIE GRAS

crème brûlée | foie gras mousse | pumpkin | brioche 38
beef tenderloin | terrine | soy | ginger | sesame | green papaya | truffle | jasmin rice 28


ESSENCE

game consommé double | vegetables | porcini ravioli 26
vegetarian won ton noodle soup | coriander   18

SOUP

hokkaido pumpkin cream soup | ginger | amaretto espuma 24
singaporean laksa soup | shrimp | coconut | ginger | turmeric | rice noodles  24

DOVER SOLE

pan-fried dover sole fillet | crab meat | pumpkin | morels | salsify | potato mousseline 58
goan fish curry | tomato | coconut milk | coriander | garlic naan bread | basmati rice  54


SPIELHOFER TROUT FROM LUCERNE

confit trout | capers | tomato | almond | spinach | pumpkin ravioli 48
cantonese steamed trout | bok choy | carrots | soy | ginger | jasmin rice 46


The Chedi black pepper beef | pepper from cambodia | crispy garlic | bell pepper | shallots | fried rice   65

For each dish sold The Chedi Andermatt donates an amount to „The Smiling Gecko“ foundation in cambodia.



PASTA

saffron tagliatelle | lobster | shrimps | clams | cherry tomatoes | mushrooms | salicornia 34 | 54
phad thai - stir fried noodles | shrimps | chicken | tamarind | peanuts  47



VEAL

grilled veal sirloin | porcini cream sauce | pointed cabbage | celeriac | chanterelles | spaetzle 60
veal penang - thai veal curry | coconut | eggplant | jasmin rice   56


BEEF

surf & turf - beef fillet | lobster tail | miso butter sauce | pumpkin mousseline | radish | roasted cauliflower | potato stones 69
yam nua - thai salad | grilled beef entrecôte | cucumber | coriander | shallots | pineapple | lime | chili   28 | 58

ALPSTEIN CHICKEN BREAST

pan fried chicken breast | cream sauce | watercress | parsnip | mushrooms | morel ravioli 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

GAME

venison sirloin | whiskey cream sauce | valle maggia pepper | kale | beetroot | fig | goose liver | potato blini 68
fire wild roar malun-burma style | gai lan | soy | oyster sauce | jasmin rice  28 | 48

VEGETARIAN

porcini ravioli | mushroom cream sauce | red wine appel | belper knolle cheese 28 | 38
trio of indian vegetable curries | garlic & coriander naan bread | papadams | basmati rice 40

Beef, Veal, Lamb, Chicken: Switzerland
 Goose Liver, Duck liver: France; Quail Egg: Göschenen, Switzerland
 Trout: Switzerland; Dover sole: FAO 21, Scallops: FAO 21
 Salmon: Breed Switzerland; Clams: Breed Italy; Mussels: Breed Netherlands
 Soft Shell Crab: FAO 071; Crab Meat: FAO 021; Lobster: FAO 21
 Shrimp: Vietnam Golden Shrimp MSC; Kaviar Kristal: Breed China
 Roar: Austria; Venison: Austria / Switzerland; Pheasant: France / Great Britain

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

