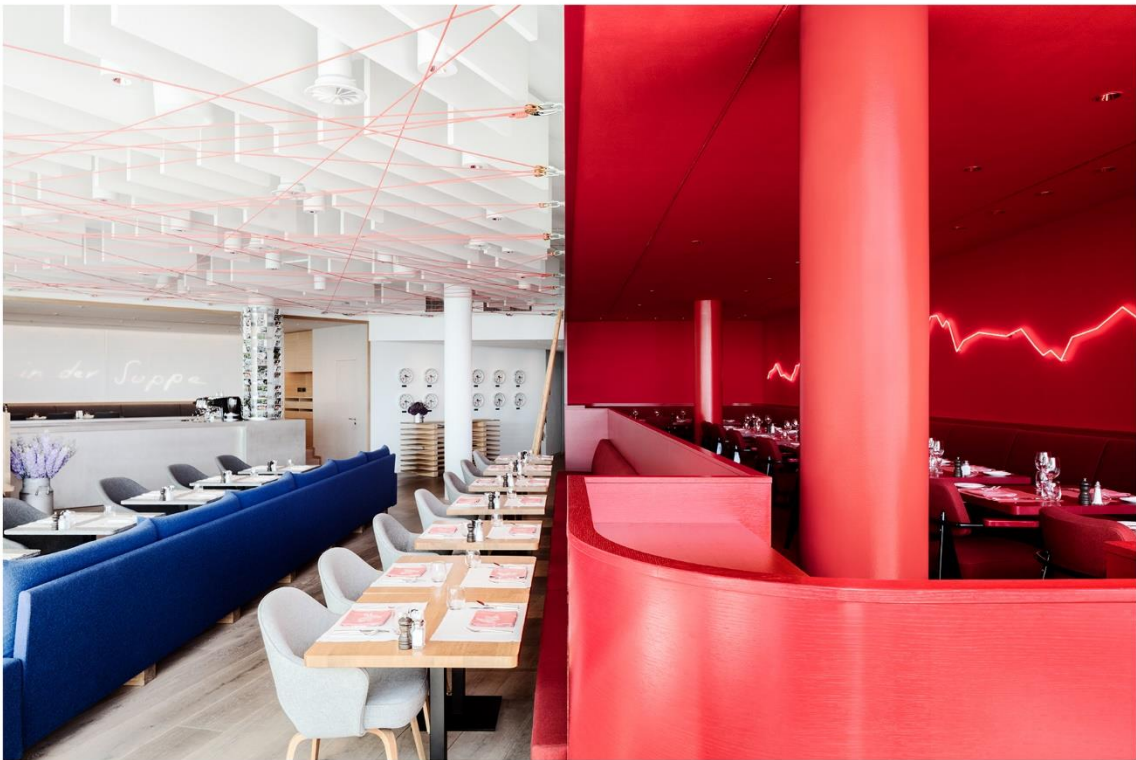


Saltz

Lunch & Dinner



**THANK YOU FOR YOUR TRUST AND
FOR BEING OUR GUEST**

We are pleased to see you again

Starters

Home-smoked "Swiss Alpine" Salmon

Turicum Gin, Dill Cream & Fly Fish Caviar

44

Burrata

Datterini Tomato-Passion Fruit Salad & Avocado

30 

Steak Tartare

Caper Cream, Saltz Hot Sauce & Wood-Oven-Baked Bread

33 | 54

Octopus Pastrami

"St. Galler" Potato, Almond Sponge & Pommery Mustard Vinaigrette

38 *Salty*

Handmade Swiss Dumplings

Chicken, Salmon, Pork Belly, Ratatouille & roasted Cauliflower

38

Half or Whole Dozen Escargots

Au Gratin, Herb-Hollandaise & Garlic Bread

25 | 38

Oysters

Raspberry Vinaigrette & Chester Bread

Daily Rate

Salads & Soups

Lamb's Lettuce

Fig, Spelled Flakes & Walnut Bacon Dressing

24

Millet-Beet Root Salad

Sunflower Seeds, Radish & Soy Yoghurt

18 

Hokkaido Pumpkin Cream Soup

Sage & Ricotta

19 

Lobster Cream Soup

Cognac, "Büsumer" Brown Shrimp

24

Caviar Selection

with classic condiments, each 30 g

Oona Caviar N° 103 | iranian «Beluga» Caviar | Caviar House «Oscietra»

165

260

115

Main Courses

Steamed Fillet of Ora King Salmon 160 g

46

Whole Grilled Atlantic Sole

76

Lucerne Wagyu Burger

48

“Holzen” Veal Chop 250 g

72 *Saltz*

Truffled Guinea Fowl Breast

42

Fillet of Black Angus Beef 150 g

48

or add

Surf & Turf with Black Tiger Shrimp

+ 16

Side Dishes & Sauces

Cream Spinach with Poached Quail Egg

Mixed Grilled Vegetable

Broccolini with Roasted Hemp Seed

Honey Glazed Carrots

Braised Cabbage

Chili-Soy Romanesco

Champagne Risotto

Mountain Potato Mash

Basmati Rice

Truffled Züri Fries

Each 6

Café de Paris Butter

Sauce Béarnaise

Chimichurri

Safran Beurre Blanc

Bone Marrow Gravy

Morel Cream Sauce

Whisky-Green Pepper Jus

One Sauce Is Included

Additional Sauce 5 Each

Masterpieces

Atlantic Sea Bass Baked in Salt Crust

Orange Fennel, Mountain Potato & Lemon Thyme Beurre Blanc
For Two | 50 Minutes
126

Saddle of Venison Cooked on the Bone

Broccolini, Sour Cream Dumpling & Morel Cream Sauce
For Two | 40 Minutes
128

Lifestyle

Pikeperch Fillet

Champagne Sauerkraut, Blood Sausage & Caramelized Grapes
54

Zurich-Style Sliced Fillet of Veal

Button Mushrooms & Rösti
58

Lobster Mac & Cheese

Salt Lemon, Fermented Garlic
52

Slow-Cooked Black Cod

Aubergine, Sake & Miso
56 *Saltz*

Chestnut Tagliatelle

Wild Mushroom & "Belper" Tuber
32

Artichoke à la Barigoule

Piment d'Espelette Dip, Shallot Herb Vinaigrette & Pommery Mustard Mayonnaise
24 

We are glad to give more information concerning the origin of meat, fish and seafood as well as containing allergens on request.



Signature Dish



Vegan Dish



Vegetarian Dish

All prices in Swiss Francs (CHF) including value added tax.

By the Glass Sparkling

| | | | |
|---------------------------------------------------------------------------------------------------------------------------|--|-------|------|
| Graubünden Hansruedi Adank - Fläsch Blanc de Noir Brut Pinot Noir | | 10 cl | 19.— |
| Champagne Ar Lenoble – Chouilly-Bisseul Intense Blanc Brut Chardonnay, Pinot Noir & Meunier | | 10 cl | 20.— |
| Champagne Ar Lenoble – Chouilly-Bisseul Rosé Terroirs Chardonnay, Pinot Noir | | 10 cl | 27.— |

White

| | | | |
|-------------------------------------------------------------------------------------------------------|------|-------|------|
| Wallis Histoire d'Enfer Humagne Blanche Réserve Humagne Blanche | 2018 | 10 cl | 18.— |
| Piemont Bruno Giacosa Roero Arneis Arneis | 2019 | 10 cl | 16.— |
| Kamptal Schloss Gobelsburg Grüner Veltliner Langenlois Grüner Veltliner | 2017 | 10 cl | 16.— |
| Priorat Terroir al Límit Historico Blanco Garnacha Blanc, Macabeo | 2017 | 10 cl | 16.— |
| Burgund Domaine Leflaive Macôn-Verzé Chardonnay | 2018 | 10 cl | 20.— |

Red

| | | | |
|------------------------------------------------------------------------------------------------------------------------|------|-------|------|
| Fläsch Hansruedi Adank Pinot Noir Alte Reben Pinot Noir | 2018 | 10 cl | 16.— |
| Kamptal Schloss Gobelsburg Zweigelt Zweigelt | 2016 | 10 cl | 12.— |
| Veneto Ca' La Bionda Amarone della Valpolicella Classico Corvina, Corvinone & Rondinella | 2013 | 10 cl | 22.— |
| Rioja Remirez de Ganuza Fincas de Ganuza Tempranillo | 2013 | 10cl | 18.— |

Rosé

| | | | |
|--------------------------------------------------------------------------------------------------------|------|-------|------|
| Zweifel Weine - Zürich Rosé im Steinkrug Pinot Noir | 2019 | 10 cl | 12.— |
| Tormaresca-Puglia Calafuria Salento Negroamaro | 2019 | 10 cl | 12.— |
| Emil Bauer & Söhne – Pfalz Greta Rosé feinherb Dornfelder, Herold, Portugieser | 2019 | 10 cl | 8.— |

Sweet

| | | | |
|--------------------------------------------------------------------------------------------------------------------|------|------|------|
| Château Rieussec – Fargues de Langon Premier Cru Classé Sémillon, Sauvignon Blanc & Muscadelle | 2011 | 5 cl | 15.— |
|--------------------------------------------------------------------------------------------------------------------|------|------|------|