

Starters

Burrata «di Andria»

Gazpacho, Anti-Pasti & Basil
28



Tuna

Rapeseed, Vegetable Chips & Lettuce-Buttermilk-Broth
32

Octopus Carpaccio

Smoked Paprika Cream, Corn & Chorizo
30

Vineyard Snails

Roasted Marrow Bone, Wild Garlic & Spring Onion
28

Twofold of Foie Gras de Canard

Rhubarb, Yoghurt & Woodruff
38

«Saltz-Schlemmer-Schnitte»

Beef Tartare, Egg Yolk Cream & Crème Fraîche
Raspberry Vinegar-Mustard «Caviar» | 38
10g Osciètre Caviar | 56
30g Osciètre Caviar | 128

Soups & Salads

Asparagus-Morel-Salad

Quinoa, Rocket Salad & Pine Nuts
26



Spring-Herb Salad

Pear, Icicle & Elderflower Vinaigrette
19
with fried Squid
+10



Vichyssoise

Poached Quail Egg & smoked Salmon
19

Watercress Cappuccino

Norway Lobster & Peas
24

Saltz Signature Dishes

Steamed Zucchini Flower

Buckwheat, Green Asparagus & Tomato Salsa

38



Nettle Linguine

Sugar Peas, Shiitake & Edamame Pesto

32



Black Cod

Aubergine, Pak Choi & Miso

56

Atlantic Sea Bass in «Saltz» Crust

2 Side Dishes & 2 Sauces of your choice
For 2 Persons (50 Minutes)

145

Classics

Baden White Asparagus

New Potato & Hollandaise Sauce

36

Veal Saddle Steak

+46



Risotto «alla Fonduta e Tartufo»

Onsen Egg & Nutbutter Foam

34



Rabbit Saltimbocca

Artichokes & Olive Polenta

48

From Swiss Lakes, Fields & Meadows

Pike Perch Fillet from Lago Maggiore

48

Shrimp from Rheinfeld

3 pieces 36

5 pieces 52

Free-range Chicken from Zurich

32

Beef Fillet from Engadin

68

Spring Lamb Saddle from Ennetbürgen

64

«Grand Cru» Porterhouse from Valais

On the Bone

For 2 persons (50 Minutes)

170

Including a Sauce of your choice

Side Dishes & Sauces

Leaf Salad with French Dressing

9

Grilled Vegetables | Vichy Carrots | Wild Garlic Pizokel |

Broccolini with roasted Hemp Seeds | Sweet Potato Mash with Pomelo |

Bergamot Risotto | Potato-Zucchetti-Gratin | Young Leaf Spinach with Goji Berries |

Tomato-Artichoke-Ragout | Grilled green Asparagus with Belper Tuber

8

Dolder Truffle Fries

12 | 18



Café de Paris Butter | Béarnaise Sauce | Chimichurri |

Morel Cream Sauce | Safran-Beurre-Blanc |

Cognac-Green Pepper Sauce | Fermented Garlic Aioli

5

Tuna: FAO 71 | Octopus: Spain | Marrow Bone: Switzerland | Snails: France | Foie Gras: France
Beef: Switzerland | Squid: FAO 71 | Norway Lobster: South Africa | Black Cod: FAO 67 | Sea Bass: FAO 21
Veal: Switzerland | Rabbit: Switzerland | Chorizo: Spain | Salmon: Switzerland
Crab: Canada | Egg: Switzerland | Pork: Switzerland

We are glad to give more information concerning containing allergens upon request.