

Starters

Oxheart Tomato

Stracciatella di Bufala, Passionfruit & Basil
24



Arctic Char from Bremgarten

Mustard-Cucumber, Dill & Horseradish
32

Zucchini Blossom

Green Asparagus, Mimolette & Nettle-Hollandaise
26



Veal Fillet Carpaccio

Marinated Chanterelles & Herbs
32

Cantaloupe Melon

Avocado, Jalapeños & Tarragon
19
30 Month matured Culatello Ham
+12



Saltz-Schlemmer-Slice

Beef Tartare, Egg Yolk Cream & Crème Fraîche
Malt-Mustard-"Caviar" 46
+ 10g Oscietre Kaviar | 65
+ 30g Oscietre Kaviar | 152

Soups & Salads

Salad « Niçoise »

Romaine Lettuce, green Beans & Quail Egg
22
Balfego Tuna
+ 16



Artichoke Heart Salad

Rocket, Capers & Vinaigrette
28



Lemongrass-Curry Soup

Langoustine & Coconut-Bisquit
24

Cold Cucumber-Buttermilk Soup

Shiso-Oil & Sea Trout Roe
21

Saltz Signature Dishes

Veal Bird

Chanterelles, Peas-Carrot-Salad & Potato Mash

42

Black Cod

Aubergine, Pak Choi & Miso

68

Wild Cauliflower

Yellow Lentils, Cereals & Charcoal-Oil

38



Classics

Risotto alla milanese

Porcini, Asparagus & Balsamico-Pearls

38

Fried Scallops

+ 28



Welsh Lamb Racks à la Provençale

Ratatouille & Rosemary-Polenta

62

Sliced Veal Zurich Style

Mushrooms & «Rösti»

58

To Share

Atlantic-Sea Bass in the «Saltz»-Crust

Spinach, Saffron-Risotto & Lemon-Thyme-Beurre Blanc

Preparation Time 50 Minutes

148

28 Days Dry Aged Tomahawk Steak

Mixed Salad, Dolder Truffle Fries & Béarnaise Sauce

Preparation Time 50 Minutes

172

From Land & Sea

Ora King Salmon Fillet

54

Black Tiger Prawns

36

Breton Sole on the Bone

72

“Backhendl” Spring Chicken

42

Free Range Duroc Pork-Cutlet

48

Irish Black Angus Beef Filet

68

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Green Asparagus | Spinach with Pine Nut | Grilled Summer Vegetables |
Rosmarin-Polenta | Broccolini with roasted Hemp Seeds | glazed Pak-Choi
Vegetables-Basmati Rice | Roasted Onion-Potato Mash | Saffron-Risotto

Ricotta-Gnocchi

10

Dolder Truffle Fries

16

Shellfish-Escabeche | Aloe Vera Sweet Chili-Chutney | Chimichurri

Truffle-Jus | Café de Paris Butter | Cognac-Pepper-Sauce

Béarnaise Sauce | Chanterelles Cream Sauce

6

Char: Switzerland | Culatello-Ham: Switzerland | Veal: Switzerland | Beef: Switzerland
Tuna: Spain | Caviar: France | Meerforellen-Rogen: France | Black Cod: North East Pacific
Sea Bass: North West Atlantic | Lamb: Wales | Sole: France | Mistkratzerli: Switzerland
Salmon: New Zealand | Scallop: Canada | Oyster: France | Duroc Pork: Switzerland
Black Tiger: Vietnam | Prawn: Norway

Small Bites

2 Pieces each

Coustartd

Smoked Feta & Guacamole

7



Fish & Chips

Cod & P.X. Vinegar

9

Flammkuchen

Ikura Caviar & Dill

8

Asia Pork Ribs

Ponzu & Coriander

9

Gillardeau Oysters

Bloody Mary

1stk| 7.50

6stk| 42

12stk| 80

Apéro Beverages

Fresh Basil

Havana, Cranberry, Green & Mint Tea

20

“ Chrüteröpfel ”

Ricola, Vodka & Apple Juice

20

Alegletscher Mojito

Havana, Lime & Soda

20

Chandon Garden Spritz

Rosemary & Orange

20

Virgin or Bloody Mary

Tomato Juice, Lime & Horseradish

15

With Vodka

+5

Oscar One

Blackberry, Pineapple Juice & Orange

15