

Starters

Stracciatella di Bufala

Beetroot, Pistachio Pesto & Focaccia
24



Salmon & Hamachi

Avocado, Wasabi Apple Sorbet & Dashi Broth
34

Octopus Carpaccio

Chorizo, Confit Tomatoes & Olives
36

Wagyu A5 Tataki

Water Chestnut, Radish & Passion Fruit Ponzu
42

Saltz-Schlemmer-Schnitte

Beef Tartare, Egg Yolk Cream & Crème Fraîche
Malt-Vinegar-Mustard "Caviar"| 46
+ 10g Oscietre Caviar | 65
+ 30g Oscietre Caviar | 162

Soups & Salads

Salad Niçoise

Romaine Lettuce, Green Beans & Quail Egg
24
with Balfego Tuna
+18



Artichoke Heart Salad

Rocket, Capers & Wild Rice
28



Carrot Ginger Soup

Couscous & Popcorn Falafel
19



Watercress Cappuccino

Pretzel-Gruyère-Flutes
19
with Langoustine
+16



Saltz Signature Dishes

«Fleischvogel»

Wild Mushrooms, Carrot Salad & Mashed Potato
52

Black Cod

Aubergine, Pak Choi & Miso
68

Cauliflower «Grenoble Style»

Jalapeños, Salted Lemon & Bread Crumbs
36



Classics

Kimchi

Smoked Tofu, Chinese Cabbage & Fried Rice
38
(without Egg)



Lobster Thermidor

Leaf Spinach, Potato Croûtons & Tarragon Sauce Hollandaise
98

Sliced Veal Zurich Style

Mushrooms & "Rösti"
58

To Share

«Seafood Platter»

Market Offering
98 per Person
(min. 2 Persons)

Atlantic Sea Bass in «Saltz» Crust

Green Asparagus, Rosemary Potatoes & Tarragon Beurre Blanc
Preparation Time: 50 Minutes
152

28 Days Dry-Aged Tomahawk Steak

Leaf Salad, Truffle Fries & Café de Paris Butter
Preparation Time: 50 Minutes
224

From Land & Sea

Ora King Salmon Fillet
52

Atlantic Monkfish
52

Breton Sole on the Bone
72

Suprême of Corn-Fed Guinea Fowl
44

Valais Lamb Loin «À la Provençale»
58

Irish Black Angus Beef Fillet
72

Swiss Grand Cru Veal Chop
82

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing
12

Green Asparagus | Leaf Spinach with Goji Berries | Honey-Thyme Carrots
Broccolini with Roasted Hemp Seeds | Grilled Vegetables
Vegetable Basmati Rice | Champagne Risotto | Rosemary Potatoes
Mashed Potatoes with Fried Onions
10

Dolder Truffle Fries
16

Tarragon Beurre Blanc | Pommery Mustard Sauce | Sauce Béarnaise
Café de Paris Butter | Truffle Jus | Cognac Pepper Sauce
Bone-Marrow Gravy
6

Salmon: New Zealand | Hamachi: Spain | Duck: France | Beef: Switzerland
Veal: Switzerland | Lamb: Wales | Caviar: France | Octopus: Spain | Pork: Switzerland
Shrimp: North Sea | Oxtail: Switzerland | Balfego Tuna: Spain | Veal Bird: Switzerland
Black Cod: Northeast Sea | Lobster: France | Sea Bass: Atlantic Ocean | Tomahawk: Great Britain
Guinea Fowl: France | Oyster: France

Small Bites

Two Pieces each

«La Ratte» Potatoes

Sour Cream & Osciette Caviar
16

Busumer Shrimps

Dill & Mustard Cucumber
12

Duck Liver Blini

Port Wine-Onion-Marinade
12

Pulled Pork Nuggets

BBQ & Corn
12

Gillardeau Oysters

Chester Bread & Raspberry Vinaigrette
1 Oyster | 9
6 Oysters | 52
12 Oysters | 102

Chef's Selection

For two Persons
58

Périgord Truffle Special

Beef Carpaccio

Lamb's Lettuce & "Belper Knolle"
42

«Strammer Max»

Sourdough Bread, Farmer's Ham & Fried Egg
36

Oxtail Lasagne

Poached Egg & Celery
52

Acquerello Risotto

Vacherin Fribourgeois & Pine Nuts
42

Each Additional Gram
Daily Price
