

Starters

Stracciatella di Bufala

Oxheart Tomatoes, Passionfruit & Basil
24



Zucchini Blossom

Buckwheat, green Asparagus & wild Garlic
28



Salmon & Hamachi

Avocado, Wasabi Apple Sorbet & Tobiko
36

Gambero Rosso-Carpaccio

Strawberries, Melon & Buttermilk
42

Wagyu A5 Tataki

Water Chestnut, Radish & Ponzu-Vinaigrette
46

Salt-Schlemmer-Schnitte

Beef Tartare, Egg Yolk Cream & Crème Fraîche
Raspberry Vinegar Mustard "Caviar" | 46
+ 10g Oscietra Caviar | 68
+ 30g Oscietra Caviar | 162

Soups & Salads

Salad Niçoise

Romaine Lettuce, green Beans & Quail Egg
26
with Balfego Tuna
+18



Artichoke Heart Salad

Rocket, Capers & Salt-Lemon
28



Carrot-Ginger Soup

Couscous & Popcorn-Falafel
19



Vichyssoise

Garden Cress, Horseradish & Salmon Roe
21

Saltz Signature Dishes

«Veal Bird»

Morels, Carrot Salad & mashed Potatoes

54

Black Cod

Aubergine, Pak Choi & Miso

68

Nettle Gnocchi

Chanterelles, Peas & Pecorino

36



Classics

Kimchi

Smoked Tofu, Chinese Cabbage & Fried Rice

42

(without Egg)



Lobster Thermidor

Leaf Spinach, Potato Croûtons & Tarragon Hollandaise Sauce

98

Sliced Veal Zurich Style

Mushrooms & "Rösti"

58

To Share

«Seafood Platter»

According to market offer

98 per Person

(min. 2 People)

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

St. Gotthard Pike-Perch Fillet

48

Breton Sole on the Bone

72

Suprême of Corn-Fed Guinea Fowl

52

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: Southwest Pacific | Hamachi: Eastern Indian Ocean | Quail: Switzerland | Beef: Ireland
Gambero Rosso: South-East Atlantic | Veal: Switzerland | Lamb: Wales | Caviar: France | Pork: Switzerland/Spain
Wagyu Tataki: Spain | Shrimp: North Sea | Balfego Tuna: Northeast Atlantic | Veal Bird: Switzerland
Black Cod: Northeast Sea | Lobster: North-West Atlantic | Sea Bass: North-East Atlantic
Tomahawk: Great Britain | Guinea Fowl: France | Oyster: France
Sole: North-East Atlantic | Pike-Perch: Switzerland

Small Bites

Two Pieces each

La Ratte Potatoes

Sour Cream & Oscietra Caviar
18

Busumer Shrimps

Dill & Mustard Cucumber
12

«Caviar of the Field»

Bao Bun & Thai Basil
12



Pulled Pork Nuggets

BBQ & Corn
14

Gillardeau Oysters

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

Chef's Selection

For two People
66

Asparagus Special

Asparagus Cream Soup

Quail Egg Crostini
19



Baked green Asparagus

Iberico Ham, Remoulade with wild Garlic & "Belper Knolle"
44

Acquerello Risotto

Asparagus, Ricotta & Chive Oil
34



Baden Asparagus

Hollandaise Sauce & Potatoes
46

+ Steak of Saddle of Veal
42

