

Starters

Watermelon

Ricotta, Cucumber & Olives
21



Salmon Tataki

Pickled Vegetables & Honey-Mustard Vinaigrette
32

Zucchini Blossom

Green Asparagus, Buckwheat & Nasturtium
28



Tuna Tartare

Mango, Wakame Seaweed & Wasabi
34

Veal Carpaccio

Chanterelles, Apricot & wild Herb Salad
42

Saltz «Schlemmerschnitte»

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



Soups & Salads

Radish & Endive Salad

Burrata, Spring Onion & Dill
23



Grilled Peach

Couscous, Artichokes & Rocket Salad
32



Yellow Tomato Gazpacho

Cucumber, Avocado & Basil Oil
20
with roasted Langoustine
+14



Bouillabaisse

Seafood & Rouille
36

Saltz Signature Dishes

«Fleischvogel»

Farmer's Bacon, Chanterelles, Carrot Salad & mashed Potatoes
52

Black Cod

Eggplant, Pak Choi & Miso
68

Porcini Ravioli

Leaf Spinach, Nut Butter Foam & Pine Nuts
46



Classics

«Königsberger Klopse» of Catfish

Capers, Beetroot-Leek-Purée & Sea Trout Roe
48

Roasted Chanterelles

Fregola Sarda, Fava Beans & fermented Garlic
42



«Backhendl» Crispy Fried Spring Chicken

Potato-Cucumber-Salad & Cranberries
52

Sliced Veal Zurich Style

Mushrooms & Potato Hash Browns
58

To Share

Atlantic Sea Bass in «Saltz» Crust

Choice of two Side Dishes & Sauces
Preparation time: 50 minutes
138

28 Days Dry Aged Heritage Beef «Tomahawk»

Choice of two Side Dishes & Sauces
Preparation time: 50 minutes
186

From Land & Sea

Alpine Pike-Perch Fillet

48

Atlantic Gilt-Head Bream

58

Whole Breton Sole

68

Rack of Lamb with Herb Crust

56

Spare Ribs from Appenzell Apple Pork

52

Swiss Grand Cru Veal Chop

68

Black Angus Beef Fillet «OJO DE AGUA»

68

one side dish and one sauce to choose from

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Broccolini with Roasted Hemp Seeds | Glazed Miso Pak Choi
Grilled Mediterranean Vegetables | Leaf Spinach with Cashew Nuts
Oven-roasted Custard Squash | Basmati Rice with Sugar Peas
Saffron Risotto | Mashed Potatoes with Fried Onions
Fregola Sarda with Cherry Tomatoes | Potato Gratin

10

Dolder Truffle Fries

16

Saffron Beurre Blanc | Tomato Chili Chutney | Cucumber Coriander Relish
Chimichurri | Café de Paris Butter | Portwine Onion Sauce
Cognac Pepper Sauce | Hollandaise Sauce | Béarnaise Sauce

6

Salmon: Norway | Tuna: Mid-west Atlantic (MSC) | Black Cod: Northeast Pacific | Wels: Switzerland | Sea Bass: Northeast Atlantic | Zander: Switzerland | Dorade: Northeast Atlantic | Sole: Northeast Atlantic | Norway Lobster: Western Indian Ocean | North Sea Crabs: Northeast Atlantic | Oysters: France | Scallop: Northwest Pacific (MSC) | Chicken: Switzerland | Spring Chicken: Switzerland | Veal: Switzerland | Pork: Switzerland | Beef Tartare: Switzerland | Beef Fillet: Argentina | Tomahawk: Switzerland | Lamb: Ireland | Brioche Bread: Switzerland

Small Bites

Two Pieces each

Avocado Buttermilk Shot

Green Apple & Horseradish

7



Bruschetta Croustade

Balsamic pearls & Basil

8



Bao Bun «Caesar Style»

Büsum Shrimps & Lettuce

12

Swiss Wagyu Tartare

Egg Yolk & Truffle

10

Gillardeau Oysters

Chester Bread & Raspberry Vinaigrette

1 Piece | 9

6 Pieces | 52

12 Pieces | 98

Chef's Selection

For 2 People

52



Truffle Special

Summer Leaf Salad

Poached Organic Country Egg & Truffle Vinaigrette

30



Linguine al Tartufo

Sot-l'y-laisse & Broccolini

44

Spinach Risotto

Scallop, wild Cauliflower & Summer Truffle

42