

Starters

Caramelised Goat Cheese

Red Cabbage, Pear & Pine Nuts

22



Poached Organic Farm Egg

Avocado, Corn Corn Hash Brown & Jalapeño

24



Salmon Tataki

Beetroot Carpaccio, Mandarin Orange & Buttermilk

32

Tempura Soft Shell Crab

Papaya-Wakame Salad & Wasabi

34

Seared Duck Liver

Quince, Pepper Biscuit & Pistachio Oil

38

Saltz «Schlemmerschnitte»

Beef Tartare, Egg Yolk Crème, Crème Fraîche,

Raspberry Vinegar & Mustard Pearls | 46

+ 10 g Oscietre Caviar | 68

+ 30 g Oscietre Caviar | 162



Soups & Salads

Lamb's Lettuce

Sourdough Croûtons & Truffle Dressing

26

with Bacon & Quail Egg

+8



Vitello Tonnato

Balfegó Tuna, Capers & Tomato-Ponzu

36

Hokkaido Pumpkin Cream Soup

Cottage Cheese & Pumpkin Seed Granola

19

with Fried Langoustine

+14



Jerusalem Artichoke Cappuccino

Pomegranate, Saffron & Sumach

20



Saltz Signature Dishes

«Fleischvogel»

Bacon, Wild Mushrooms, Carrot Salad & Mashed Potatoes
52

Black Cod

Eggplant, Pak Choi & Miso
68

Mountain Field Bean Pizokel

Leek, Savoy Cabbage & Gruyère
42



Classics

Mushroom «Stroganoff»

Smoked Tofu, Cornichons & Beetroot
42



Fillet of Alpine Pike-Perch

Sauerkraut, Grapes & Black Pudding
52

Viennese Schnitzel of Milk-Fed Veal

Potato & Cucumber Salad & Lingonberry
62

Zürich-Style Veal Strips

Mushrooms & Hash Brown
58

To Share

Atlantic Sea Bass in a «Saltz» Crust

Choice of two side dishes & two sauces
Preparation time: approx. 50 Minutes
138

Swiss Chateaubriand Black Angus

Choice of two side dishes & two sauces
Preparation time: approx. 50 Minutes
160

From Land & Sea

Zurich Catfish
46

Icelandic Halibut Fillet
52

Monkfish Medallions
52

Saddle of Lamb with Herb Crust
56

Aargau Wagyu Short Ribs
68

Volketswiler Duroc Pork Chop
62

Swiss Grand Cru Beef Sirloin
68

Choice of one side dish and one sauce

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing
12

Broccolini with Roasted Hemp Seeds | Parsnips
with Hazelnuts | Brussels Sprouts with Bacon | Leaf Spinach with Port Wine Figs
Oven-Roasted Pumpkin | Basmati Rice with Sugar Snap Peas
Saffron Risotto | Mashed Potatoes with Fried Onions | Herb Spätzle
Sweet Potato Gratin
10

Dolder Truffle Fries
16



Champagne Beurre Blanc | Tomato & Caper Velouté
Papaya-Aloe Vera Chutney | Chimichurri | Café de Paris Butter
Port Wine Onion Jus | Cognac & Pepper Sauce | Sauce Hollandaise
Sauce Béarnaise
6

Salmon: Norway | Soft Shell Crab: Indonesia | Tuna: Northeast Atlantic | Norway Langoustine: Indian Ocean | Black Cod: Northeast Pacific | Catfish: Switzerland | Sea Bass: Northeast Atlantic | Zander: Switzerland | Halibut: Northeast Atlantic | Monkfish: Northeast Atlantic | Oysters: France | Duck Liver: France | Veal: Switzerland | Beef Tartare: Switzerland | Farmhouse Bacon: Switzerland | Beef Fillet, Ribeye & Wagyu: Switzerland | Lamb: Ireland | Pork: Switzerland | Veal: Switzerland | Venison: Switzerland

Small Bites

2 Pieces per Serving

Rock Lobster Corn Dog

Harissa & Fried Onions

10

Albula Valley Mountain Potatoes

Sour Cream & Osciètre Caviar

18

Bao Bun

Pork Belly & Kimchi

12

Tuna Tartare

Mango & Sesame

10

Gillardeau Oysters

Chester Bread & Wasabi Vinaigrette

1 Piece | 9

6 Pieces | 52

12 Pieces | 98

Chef's Selection

for Two

62

Wild Special

Wild Game Essence

Marrow Dumplings & Herb Flädle

22

Wild Boar Mince with Hörnli

Apple & Autumn Truffle

48

Venison Medallion

Red Cabbage, Spaetzle & Cranberry Cream Sauce

68

Venison Ragù

Root Vegetables, Lingonberry Cream & Pappardelle

54