

Starters

Baked Taleggio

Chicory, Pear & Pine Nuts
22



Octopus

Mountain Potato, Olives & Romanesco
38

Salmon Tatare

Avocado, Mango & Sea Trout Roe
32

Veal Carpaccio

Beetroot, Figs & Feta Cream
36

Oven-Roasted Bone Marrow

Vineyard Snails & Fermented Garlic
34

«Saltz-Schlemmer-Schnitte»

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

Salads & Soups

Lamb's Lettuce Salad

Sourdough Croutons & Truffle Dressing
23
With Farmhouse Bacon & Poached Egg
+8



Marinated Artichokes

Rocket, Sun-Dried Tomatoes & Couscous
28



Black Salsify Cream Soup

Cauliflower & Beluga Lentils
19



Lobster Bisque

Snow Crab Meat & Tarragon
32

Saltz Signature Dishes

«Fleischvogel»

Bacon, Wild Mushrooms, Carrot Salad & Mashed Potatoes
54

Black Cod

Aubergine, Pak Choi & Miso
68

Grilled Lettuce

Fregola Sarda, Beans & Sun-Dried Tomato
38



Classics

Paccheri «Cacio e Pepe»

Spinach & Walnut
36



Swiss Black Angus «Hacktäschli»

Carrots, Mashed Potatoes & Port Wine Onion Jus
46

Viennese Veal Schnitzel

Potato Cucumber Salad & Cranberries
62

Zurich-Style Veal Strips

Mushrooms & Potato Rösti
60

To Share

Atlantic Sea Bass in «Saltz» Crust

Two Side Dishes & Sauces of your Choice
Preparation Time: 50 Minutes
142

Swiss Dry Aged Beef Tomahawk Steak

Two Side Dishes & Sauces of your Choice
Preparation Time: 50 Minutes
185

From Land & Sea

Bremgarten Salmon Trout

46

Monkfish Medallions

52

Breton Dover Sole

Filleted tableside upon request

74

Alpstein Ribel Maize Poularde

46

Rack of Lamb with Herb Crust

56

Swiss Grand Cru Veal Chop

74

Black Angus Beef Fillet

70

One Side Dish & Sauce of your Choice

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12

Broccoli with Roasted Hemp Seeds

Grilled Vegetables | Sautéed Wild Mushrooms

Creamed Spinach with Belper Knolle | Oven-Roasted Pumpkin

Basmati Rice with Soybean Sprouts | Saffron Risotto

Mashed Potatoes with Crispy Onions | Herb Spaetzle

Sweet Potato Gratin

10

Dolder Truffle Fries

16

Champagne Beurre Blanc | Tomato & Caper Velouté

Chimichurri | Café de Paris Butter | Port Wine Onion Jus

Cognac Pepper Sauce | Hollandaise Sauce | Béarnaise Sauce

6



Beef: Switzerland | Black Cod: Northeast Sea | Balfego Tuna: Northeast Atlantic | Caviar: France | Langoustine (Rock Lobster): Northeast Atlantic | Lamb: Australia | Oysters: France | Perch: Switzerland | Pork: Switzerland | Poularde: Switzerland | Pulpo (Octopus): Eastern Indian Ocean | Salmon: Southwest Pacific | Salmon Trout: Switzerland | Scallops: Northwest Pacific | Sole: Northeast Atlantic | Veal: Switzerland | Wolfsbass (Sea Bass): Northeast Atlantic | Foie Gras: France

All prices are in Swiss Francs (CHF) and include VAT.
Further information on allergens contained in our menu is available upon request.

Small Bites

2 Pieces each

Profiteroles

Fresh Goat Cheese & Citrus Fruits
7



Rock Lobster Corn Dog

Corn & Harissa
10

Pulled Pork Nugget

Chorizo & Honey Mustard Dip
10

Tunfisch-Tatar

Yuzu Ponzu & Sesame
10

Gillardeau Oysters

Chester Bread & Wasabi Vinaigrette
1 Piece | 9
6 Pieces | 52
12 Pieces | 98

Chef's Selection

For 2 Persons
54

Truffle Special

Champagner Risotto

Wild Cauliflower & Truffle
46

Linguine à la Crème

Sot-l'y-laisse & Truffle
48

Scallops

Celery, Broccoli & Truffle
52

Tournedos «Rossini»

Beef Fillet, Duck Liver & Truffle
98

Additional Périgord truffle:
+ 12 per gram