

Starters

Eggplant and Zucchini Tartare

Avocado, Capers & Arugula

22



Burrata di Bufala

Mortadella, Pistachio Pesto & Focaccia

28

Brook Char Ceviche

Mustard Pickles, Red Onion & Horseradish

32

Tuna and Hamachi Mosaic

Nori Tempura & Umeboshi

38

Foie Gras de Canard

Rhubarb, Yogurt & Brioche

46

«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

Snow Pea and Radish Salad

Spring Onions & Sunflower Seeds

26



Marinated Artichokes

Dried Tomatoes, Olives & Couscous

32



Carrot and Ginger Soup

Chickpeas & Cilantro

19



Watercress Cream Soup

Langoustine & Millet Popcorn

28

Saltz Signature Dishes

Swiss Black Angus «Hacktätschli»

Carrots, Mashed Potatoes & Morel Mushroom Cream Sauce
46

Black Cod

Eggplant, Pak Choi & Miso
68

Beet & Ricotta Ravioli

Green Asparagus, Hazelnut & Wild Garlic Pesto
42



Classics

Alpine Zander Capuns

Swiss Chard, Poached Oyster & Riesling Beurre Blanc
52

Oven-roasted Cauliflower

Pomegranate, Sweet Potato & Tahini Sauce
38



Veal Cordon Bleu

Truffle Ham, Alpine Cheese & Mixed Salad
66

Sliced Veal Zurich-Style

Mushrooms & Potato Rösti
60

To Share

Atlantic Sea Bass in «Saltz» Crust

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

28 Days Swiss Dry Aged Beef Tomahawk

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

From Land & Sea

Bremgarten Salmon Trout

46

Monkfish Medallions «Bordelaise»

52

Atlantic Royal Sea Bream

Filleted at the table upon request

58

Alpstein Ribel Corn-Fed Chicken Breast

52

Swiss Apple-Fed Pork Spareribs

52

Swiss Grand Cru Veal Chop

72

Irish Black Angus Beef Fillet

68

One Side Dish & Sauce of your Choice

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12



Green Asparagus with «Belper Knolle»

Glazed Miso Pak Choi | Mediterranean Grilled Vegetables
Spinach Leaves with Cashew Nuts | Sautéed Wild Mushrooms
Basmati Rice with Soybean Sprouts | Saffron Risotto
Mashed Potatoes with Crispy Onions | Wild Garlic «Pizokel»
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 Fillet: Ireland | Beef Tartare: Switzerland | Black Cod: USA | Bread: Switzerland | Brook Char: Switzerland | Caviar: China
Chicken: Switzerland | Duck Liver: France | Hamachi: Denmark | Langoustino: South Africa | Lobster: Northwest Atlantic
Mortadella: Italy | Oysters: France | Pike-Perch: Switzerland | Pork: Switzerland | Pork Bacon: Switzerland | Salmon Trout: Switzerland
Sea Bass: Northeast Atlantic | Sea Bream: Northwest Atlantic | Smoked Salmon: Norway | Monkfish: Southeast Atlantic
Tomahawk: Switzerland | Tuna: Northwest Atlantic | Veal: Switzerland | Wagyu: Switzerland

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

Guacamole Croustade

Jalapeño & Cilantro

8



Profiteroles

Fresh Goat's Cheese & Citrus

7



Lobster Mac & Cheese Balls

Corn & Harissa

12

Swiss Wagyu Tartare

Egg Yolk Cream & Belper Knolle

12

Gillardeau Oysters

Chester Bread & Red Wine Shallot Vinaigrette

1 Piece | 9

6 Pieces | 52

12 Pieces | 98

Chef's Selection

For 2 Persons

54

Asparagus Special

Asparagus Salad

Strawberries, Almond-Feta & Basil Vinaigrette

34



Cream of Asparagus Soup

Smoked Salmon & Spring Onion Oil

24

Asparagus Risotto

Grilled Asparagus, Onsen Egg & Tarragon

38



Asparagus from Baden

New Potatoes & Sauce Hollandaise

48

with Farmhouse Ham

12

