

Starters

Burrata di Bufala

Watermelon, Cucumber & Basil

19



Smoked Brook Trout

Dandelion Apple Salad & Honey Mustard Vinaigrette

28

Tuna Tataki

Thai Asparagus, Mango & Crispy Rice

32

Veal Sweetbread

Wild Cauliflower, Hazelnut & Sorrel

32

Swiss Wagyu Carpaccio

Chanterelles, Apricot & Wild Herb Salad

36

«Saltz-Schlemmer-Schnitte»

Beef Tartare, Egg Yolk Cream & Crème Fraîche

Raspberry Vinegar & Mustard «Caviar» | 46

+ 10g Osciétra Caviar | 68

+ 30g Osciétra Caviar | 162

Salads & Soups

Eggplant & Zucchini Tartare

Avocado, Capers & Arugula

24



Grilled Peach

Artichokes, Arugula & Couscous

26



«Ajo Blanco»

Almonds, Blueberries & Dill

19



Lemongrass Curry Cappuccino

Soft Shell Crab Tempura & Banana

24

Saltz Signature Dishes

Swiss Black Angus «Hacktätschli»

Carrots, Mashed Potatoes & Port Wine Onion Jus
46

Black Cod

Eggplant, Pak Choi & Miso
68

Porcini Ravioli

Organic Free-Range Egg, Mushroom, Spinach Leaves & Pine Nut
42



Classics

Ticino Polenta

Chanterelles & Cicorino Rosso
32



Halibut à la Barigoule

Fennel, Artichoke & Tomato
46

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

58

Alpstein Ribel Corn-Fed Chicken Breast

52

Irish Rack of Lamb «Provençale»

58

Alpine Apple-Fed Pork Spareribs

52

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» | Broccoli with Almonds

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

Herb Spaetzle | 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 | Bone Marrow Gravy | Sauce Béarnaise

6

Beef: Switzerland | Beef Fillet: Ireland | Beef Tartare: Switzerland | Black Cod: USA | Bread: Switzerland
Brook Char: Switzerland | Brook Trout: Switzerland | Caviar Oscietra: China | Chicken: Switzerland
Dorado: Northeast Atlantic | Halibut: Northeast Atlantic | Lamb: Ireland | Lobster: Western Central Atlantic
Monkfish: Northeast Atlantic | Oysters: France | Pork: Switzerland | Salmon Trout: Switzerland
Sea Bass: Northeast Atlantic | Soft Shell Crab: Western Central Pacific | Sturgeon: Italy | 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

Bruschetta Croustarde

Olives & Feta

7



Summer Vegetable Waffle

Plant Based Caviar & Garden Cress

8



The Golden Egg

Smoked Sturgeon, Calf`s Head & Osciétra Caviar

16

Saffron Arancini

Beef Ragù & Peas

9

Gillardeau Oysters

Chester Bread & Raspberry Vinaigrette

1 Piece | 9

6 Pieces | 52

12 Pieces | 98

Chef`s Selection

For 2 Persons

54

Saltz BBQ Special

Teriyaki BBQ Chicken Wings

Kimchi Udon Noodle Salad & Cipolotti Mayonnaise

38

Baked Potato

Pork Belly, Maple Syrup, Corn & Sour Cream

36

BBQ Beef Brisket Beans

Halloumi & Sweet Potatoes

42

Also Available Vegan

38



Grilled Spiny Lobster

Green Asparagus, Goji Berries & Chimichurri

96