

Starters

Eggplant & Zucchini Tartare

Avocado, Capers & Arugula

24



Bûche de Chèvre

Apple & Red Cabbage Salad & Chestnuts

23



Tuna & Salmon Sashimi

Wakame Seaweed & Mango Chili Chutney

36

Gambero Rosso Carpaccio

Citrus Fruits, Ricotta & Bottarga

42

Seared Foie Gras

Quince Tart, Truffle & Bone Marrow Gravy

42

«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

Lamb's Lettuce

Pear, Pumpermickel & Sweet Potato Dressing

24

+ Venison Salsiz

10



Beetroot & Fig Salad

Bulgur, Feta Cheese & Walnuts

24



Hokkaido Pumpkin Curry Soup

Cape Gooseberry & Pumpkin Seeds

19



Cream of Salsify Soup

Truffle & Port Wine

22

+ Seared Quail Breast

10



Saltz Signature Dishes

Swiss Black Angus «Hacktättschli»

Carrots, Mashed Potatoes & Port Wine Onion Jus
48

Black Cod

Eggplant, Pak Choi & Miso
68

Vegan «Mushroom Stroganoff»

Smoked Tofu, Cornichons & Beetroot
36



Classics

Butternut Squash Risotto

Fennel, Orange & Stracciatella di Bufala
38
+ Baked Soft Shell Crab
12



Alpine Pike-Perch

Sauerkraut, Grapes & Champagne Beurre Blanc
48

Ribel Corn-Fed Fried Spring Chicken

Potato & Cucumber Salad & Lingonberries
48

Veal Medallions «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

Atlantic Royal Sea Bream

58

Breton Sole

68

Alpstein Ribel Corn-Fed Chicken Breast

48

Irish Rack of Lamb «Provençale»

56

Volketswil Duroc Pork Chop

54

Irish Black Angus Beef Tenderloin

68

One Side Dish & Sauce of your Choice

Side Dishes & Sauces

Mixed Leaf Salad with French Dressing

12



Parsnips with Hazelnuts | Broccolini with Almonds
Miso Pak Choi | Mediterranean Grilled Vegetables
Creamy Spinach | Sautéed Wild Mushrooms
Basmati Rice with Soybean Sprouts | Saffron Risotto
Mashed Potatoes with Crispy Onions | Herb Spaetzle
Potato Gratin

10



Truffle «Rösti» Fries

16



Tarragon Beurre Blanc | Saffron Velouté | Chimichurri
Café de Paris Butter | Port Wine Onion Jus | Cognac Pepper Sauce
Truffle Sauce | Bone Marrow Gravy | Sauce Béarnaise

6

Bread: Switzerland

Black Cod: USA | Caviar: China | Lobster: Northwest Atlantic | Oysters: France
Pike-Perch: European Waters | Red Prawn: Mediterranean | Salmon: Norway | Salmon Trout: Switzerland
Sea Bass: Northeast Atlantic | Sea Bream: Northeast Atlantic | Smoked Salmon: Norway
Soft Shell Crab: Western Central Pacific | Sole: Northeast Atlantic | Sturgeon: Italy | Tuna: Northwest Atlantic

Beef: Switzerland | Beef Tenderloin: Ireland | Calf's Head: Switzerland | Goose Foie Gras: Hungary
Lamb: Ireland | Pork: Switzerland | Chicken: Switzerland | Quail: France | Roe Deer: Austria
Tomahawk: Switzerland | Veal: Switzerland | Venison Salami: Switzerland | Wagyu: Switzerland
Wild Boar: 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

Cauliflower Popcorn Falafel

Spinach & Truffle

8



Smoked Salmon Crêpe

Trout Roe & Crème Fraîche

10

Lobster Mac & Cheese Balls

Harissa & Crispy Onions

12

«The Golden Egg»

Smoked Sturgeon, Calf's Head & Oscietra Caviar

16

Swiss Wagyu Tartare

Belper Knolle & Egg Yolk

12

Gillardeau Oysters

Chester Bread & Raspberry Vinaigrette

1 Piece | 9

6 Pieces | 52

12 Pieces | 98

Chef's Selection

For 2 Persons

54

Autumn Special

Tagliatelle al Tartufo*

Alba Truffle, Belper Knolle & Organic Free-Range Egg

48



Guinea Fowl Fricassee*

Alba Truffle, Mushrooms & Alpine Potato Gnocchi

56

Wild Boar Ragout

Hörnli & Apple Sauce

48

Venison Medallions

Red Cabbage, Spaetzle & Cranberry Cream Sauce

68

*2 grams of Alba truffle per dish included

Each additional gram as a supplement

+ 17