

# 20/20

BY MÖVENPICK WEIN

# RESTAURANT

Who travels. enjoys. But our daily life don't allow us to go on that journey.  
Ueli Prager recognized this early on. Opening the first Mövenpick restaurant and the first wine shop for private clients in 1948 he sets a milestone in swiss gastronomy.  
He did this by bringing the culinary culture to switzerland.

Today our clients in enjoy the diversity of wine culture in 19 Mövenpick wine shops. And that every day.  
Our wines are taking you into another world.

David Klocksin  
Chef

Michel Bucheli  
Host

# TASTE THE EXPERIENCE BY DAVID KLOCKSIN AND TEAM

POL ROGER BRUT RÉSERVE  
Chardonnay. Pinot Noir. Pinot Meunier.  
Frankreich.

2017 PETIT ARVINE HURLEVENT  
Valais AOC. Les Fils de Charles Favre SA. Schweiz.

2008 NIEDERMENNINGER HERRENBERG  
Riesling Spätlese. Markus Molitor. Deutschland.

2015 CLOS HENRI  
Sauvignon Blanc. Henri Bourgeois. Neuseeland.

2015 CATENA ALTA  
Chardonnay. Bodega Catena Zapata. Argentinien.

2016 THORN  
Merlot. Malbec. Syrah. The Prisoner Wine Company. USA.

2010 MONTECASTRO RESERVA  
Tempranillo. Bodegas Montecastro. Spanien.

2012 LBV UNFILTERED PORT  
Quinta do Noval. Portugal.

PORTONIC  
White portwine & Tonic Water.

KAFFEE & TEE

PROLOG  
Cornet of beef from Dierendonck. Smoked eel & Oona caviar.  
Hamachi. Green oystercream & Cucumber.  
Pumpkin - Canolli. Ginger & chervil.  
Minestrone of beans. Basil & sbrinz.

VEGETABLE 20 - VERSION 2.0  
Fermented. Basil & Marble.

LANDES GOOSLIVER  
Peanut. Quince & Granny Smith apple.

PORCINI & ARTICHOKE  
Ricotta cheese. Watercress & lemon.

JOHN DORY FROM THE BRETAGNE  
Lobster - nage. Ginger & carrot.

DRY AGED APPENZELLER BREAST OF DUCK  
From charcoal. Jerusalem artichoke & truffle.

ENTRECÔTE OF US WAGYU  
Bone marrow crust. Pumpkin. Celery & chives.

MELTED VACHERIN CHEESE  
Potato. Gherkins & mustard.

CHOCOLATE & BANANA  
Caramel. Espresso and passion fruit.

SWEET FINISH

9 - course menu per person To order until 8:00pm We serve you the whole experience.	CHF 150	Wine pairing. Water. Coffee.	CHF 99
7 - course menu per person To order until 8:30pm Your choice: Gooseliver or porcini   Cheese or dessert	CHF 130	Wine pairing. Water. Coffee.	CHF 69
5 - course menu per person To order until 9:00pm Your choice: Gooseliver or porcini   John Dory or Wagyu Cheese or dessert	CHF 110	Wine pairing. Water. Coffee.	CHF 49

A modification of the menu can change the price if necessary.

# TASTE THE VEGETARIAN EXPERIENCE BY DAVID KLOCKSIN AND TEAM

POL ROGER BRUT RÉSERVE  
Chardonnay. Pinot Noir. Pinot Meunier.  
Frankreich.

PROLOG  
Cornet with vegetables tatar.  
Rice cracker with pickled cucumber.  
Pumpkin - Canolli. Ginger & chervil.  
Minestrone of beans. Basil & sbrinz.

2017 PETIT ARVINE HURLEVENT  
Valais AOC. Les Fils de Charles Favre SA. Schweiz.

VEGETABLE 20 - VERSION 2.0  
Fermented. Basil & Marble.

2015 CLOS HENRI  
Sauvignon Blanc. Henri Bourgeois. Neuseeland.

PORCINI & ARTICHOKE  
Ricotta cheese. Watercress & lemon.

2010 MONTECASTRO RESERVA  
Tempranillo. Bodegas Montecastro. Spanien.

TAGLIATELLE  
Truffle & celery.

PORTONIC  
White portwine & Tonic Water.

CHOCOLATE & BANANA  
Caramel. Espresso and passion fruit.

KAFFEE & TEE

SWEET FINISH

5 - course menu per person  
To order until 9:00pm

CHF 110

Wine pairing. Water. Coffee.

CHF 49

# MÖVENPICK CLASSICS

WINTERSALAD. FRIED PUMPKIN. WALNUTS & POMMEGRANATE.

22/29

AVOCADOSALAD. CARROTS. YOUNG LEEK & HERBS.

18

DUCKLIVER. FIGS & BRIOCHE.

26

PUMPKINCREAMSOUF. SEEDS & OIL.

18

BEEF STEAK TATAR OF SWISS BEEF. CAPER. ONIONS & BRIOCHE TOAST.

32/38

SLICED VEAL „ZURICH STYLE“ OF SWISS LOIN OF VEAL. HASH BROWN. VEGETABLE & CALVADOS.

46

VENISON STEW. RED CABBAGE & BRIOCHE DUMPLING.

44

BRAISED CHEEKS OF VEAL. MASHED POTATOES & ROASTED ONIONS.

46

JOHN DORY FROM BRETAGNE. PORCINI. CELERY & PARSLEY.

48

PORCINIRISOTTO.

24/36

WARM CHOCOLATE CAKE & VANILLA ICE-CREAM.

16

CRÈME BRÛLÉE.

14