

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 enjoy the diversity of wine culture in 24 Mövenpick wine shops. And that every day. Our wines are taking you to another world.

David Klocksin
Chef

Tim Schüler
Chef de Service

TASTE THE EXPERIENCE BY DAVID KLOCKSIN AND TEAM

POL ROGER BRUT RÉSERVE

Chardonnay. Pinot Noir. Pinot Meunier.
France.

2017 VAL DE VID

Verdejo. Bodegas Val de Vid. Spain.

2018 ESTATE SERIES

Sauvignon Blanc. Viña Errázuriz. Chile.

2016 Kung Fu Girl

Riesling. Charles Smith. USA.

2014 POUILLY FUISSE RESERVE

Chardonnay. Canal du Comet. France.

2015 ARGENTINO

Malbec. Bodega Catena Zapata. Argentina.

2013 BRUNELLO DI MONTALCINO DOCG

Sangiovese. Tenuta di Castelgiocondo. Italy.

2012 LBV UNFILTERED PORT

Quinta do Noval. Portugal.

MAUI BLANC

Pineapple wine. Tedeschi Vineyards. Hawaii. USA.

COFFEE & TEA

PROLOG

Wild prawn. Tapiokacracker & Yuzu.
Dierendonck beef. Smoked eel & Oona caviar.
Minestrone of beans. Basil & Sbrinz.
Beet root – Cannoli.

VEGETABLES 20 - VERSION 2.0

Fermented. Basil & marble.

HAMACHI

Oyster³. Cucumber & citrus fruit.

LANDES GOOSELIVER

Peanut & quince.

TURBOT FROM THE BRETAGNE

Spinach. Chorizo. Dill & olive.

DRY AGED APPENZELLER DUCK BREAST

From charcoal. Pumpkin & truffle.

ENTRECÔTE & SHORT RIB OF US PRIME

Eggplant & Bell pepper.

COMTE CREME

Walnut. Rosemary & Sherry.

CHOCOLATE & BANANA

Caramel. Espresso & passion fruit.

SWEET FINISH

9 – course menu per Person	CHF 160	Wine pairing. Water. Coffee.	CHF 99
Last order at 8:00 pm			
<i>We serve you the whole experience.</i>			
7 – course menu per Person	CHF 140	Wine pairing. Water. Coffee.	CHF 69
Last order at 08:30 pm			
<i>Your choice: Gooseliver or Hamachi / Cheese or dessert.</i>			
5 – course menu per person	CHF 120	Wine pairing. Water. Coffee.	CHF 49
Last order at 9:00 pm			
<i>Your choice: Gooseliver or Hamachi / Turbot or US Prime / Cheese or dessert.</i>			

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

Our prices are in Swiss franc, inkl. 7.7% value added tax. Vintage of wines might subject to be change. Price might change if necessary.

TASTE THE VEGETARIAN EXPERIENCE BY DAVID KLOCKSIN AND TEAM

POL ROGER BRUT RÉSERVE

Chardonnay. Pinot Noir. Pinot Meunier.
France.

PROLOG

Cone with vegetable tatar.
Tapiokacracker with avocado.
Minestrone of beans. Basil & Sbrinz.
Beet root – Cannoli.

2017 VAL DE VID

Verdejo. Bodegas Val de Vid. Spain.

VEGETABLES 20 - VERSION 2.0

Fermented. Basil & marble.

2014 POUILLY FUISSE RESERVE

Chardonnay. Canal du Comet. France.

KING OYSTER MUSHROOM & ARTICHOKE

Ricotta cheese. Watercress & lemon.

2013 BRUNELLO DI MONTALCINO DOCG

Sangiovese. Tenuta di Castelgiocondo. Italy.

TAGLIATELLE

Truffle & celery.

MAUI BLANC

Ananaswein. Tedeschi Vineyards. Hawaii. USA.

CHOCOLATE & BANANA

Caramel. Espresso & passion fruit.

COFFEE & TEA

SWEET FINISH

5 – course menu per person
Last order at 09:00 pm

CHF 120

Wine pairing. Water. Coffee.

CHF 59

A LA CARTE

STARTERS

LANDES GOOSE LIVER. PEANUT & QUINCE.

35

HAMACHI. OYSTER³. CUCUMBER & CITRUS FRUIT.

35

KING OYSTER MUSHROOM. ARTICHOKE. RICOTTA. WATERCRESS. LEMON.

35

MAIN COURSES

TURBOT FROM THE BRETAGNE. SPINACH. CHORIZO. DILL & OLIVE.

65

ENTRECÔTE & SHORT RIB OF US PRIME. EGGPLANT & BELL PEPPER.

65

DRY AGED APPENZELLER DUCK BREAST. FROM CHARCOAL. PUMPKIN & TRUFFLE.

75

DESSERT & CHEESE

COMTE CREME. WALNUT. ROSEMARY & SHERRY.

25

CHOCOLATE & BANANA. CAMELL. ESPRESSO & PASSION FRUIT.

25

MÖVENPICK CLASSICS

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

32/38

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

58

WARM CHOCOLATE CAKE & VANILLA ICE – CREAM.

18