

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 25 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

PROLOG

Fermented vegetables.
Carbonara served inside an egg.
Cone. Smoked fish. Veal. Radish & caviar.
Tapiokacracker. Yamatonuma prawn soy – cucumber.

2016 ALBARINO LA COMTESSE

Pazo de Barrantes by Murrieta. Rias Baixas.
Spain.

2011 COMPLETER BONER

Graubünden. Switzerland.

2017 POMMARD 1^{ER} CRU

Les Grands Epenots, Domaine Clos de la
Chapelle (Bio). Burgundy. France.

2007 SONDRAlA

Poggio al Tesore by Frescobaldi. Bolgheri. Italy.

2016 EL SEQUE DULCE

Monastrell. Grupo Artadi. Alicante. Spain.

2018 RIESLING SPAETLESE

Erdener Prälat. Dr.Hermann. Mosel. Germany.

ANGLED OCTOPUS FROM PORTUGAL

Anchovy. Lemon & half dried tomato.

WAGYU A5 FROM KAGOSHIMA

Own tea. Beetroot. Meringue & parsley.

NORWEGIAN HALIBUT & SWISS CHICKEN

Perigord truffle. Cauliflower. Tarragon & spinach.

SWISS LAMB

Bone marrow. Pumpkin. Celery & Bacon Panna Cotta.

US SHORT RIB

Eggplant. Onion. Chives & 1986 Balsamico.

MELTED VACHERIN

Mustard. Portwine. Dried grapes & cornichon.

CHOCOLATE & BANANA

Vanilla & Passion fruit.

SWEET FINISH

Full menu per Person
Last order at 08:00 pm

CHF 175

Wine pairing. Water. Coffee.

CHF 125

Short menu per person
Last order at 8:30 pm

CHF 135

Wine pairing. Water. Coffee.

CHF 75

*Your choice: Octopus or Wagyu / Halibut or lamb / Cheese or dessert.
With US Short rib additional charge CHF 20*

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

PROLOG

Fermented vegetables.
Carbonara served inside an egg.
Sweet potato. Tomato & wild herbs.
Tapiokacracker. Avocado & soy - cucumber.

2016 ALBARINO LA COMTESSE

Pazo de Barrantes by Murrieta. Rias Baixas.
Spain.

MOZZARELLA³

Tomato. Watermelon. Basil & Edamame.

2017 POMMARD 1^{ER} CRU

Les Grands Epenots, Domaine Clos de la
Chapelle (Bio). Burgundy. France.

TAGLIATELLE

Perigord truffle. Celery & aged Ricotta cheese.

2018 RIESLING SPAETLESE

Erdener Prälat. Dr.Hermann. Mosel.
Germany.

CHOCOLATE & BANANA

Vanilla & Passion fruit.

SWEET FINISH

Menu per person

CHF 135

Wine pairing. Water. Coffee.

CHF 75

Last order at 08:30 pm

Additional course: Wild mushrooms. Artichoke. Watercress & Zitrone

CHF 20

A LA CARTE

STARTERS

WILD MUSHROOMS & ARTICHOKE. RICOTTA & WATERCRESS.

35

ANGLED OCTOPUS FROM PORTUGAL. ANCHOVY. LEMON & HALF DRIED TOMATO.

35

WAGYU A5 FROM KAGOSHIMA. OWN TEA. BEETROOT. MERINGUE & PARSLEY.

MAIN COURSES

NORWEGIAN HALIBUTT & SWISS CHICKEN. PERIGORD TRUFFLE. CAULIFLOWER. TARRAGON & SPINACH.

65

SWISS LAMB. BONE MARROW. PUMPKIN. CELERY & BACON PANNA COTTA.

65

SHORT RIB US. EGGPLANT. ONION. CHIVES & 1986 BALSAMICO.

75

DESSERT & CHEESE

MELTED VACHERIN. MUSTARD. PORTWINE. DRIED GRAPES & CORNICHON.

25

CHOCOLATE. BANANA. VANILLA & PASSION FRUIT.

25

MÖVENPICK CLASSICS

BRAISED CHEEKS OF VEAL. LIGHTLY SMOKED RISOTTO & ROASTED ONIONS.

65

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

65

WARM CHOCOLATE CAKE & VANILLA ICE – CREAM.

18