

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

Our current menu will be served until november 3rd 2018

POL ROGER BRUT
Champagne. France.

2015 CHARDONNAY LAFÓA
Schreckbichl. Südtirol. Italia.

2017 GRÜNER VELTLINER ALTE REBEN
Ried Sprinzenberg. Stift Göttweig. Kremstal. Österreich.

2016 BLINDFOLD
Prisoner Wine Company. California. USA.

2014 PANKRAZ
Pinot Noir Prestige. Staatskellerei Zürich. Switzerland.

2009 CAPAIA ONE
Cabernet Sauvignon. Cabernet Franc. Petit Verdot. Shiraz. Merlot
Capaia Wines. Philadelphia. Südafrika.

SHERRY PEDRO XIMÉNEZ
Bodegas Barbadillo. Spain.

RUM SOUR
Lemon.

STARTING 6
Carbonara 20/20. Lollipop. Cannoli. Cream puff.
Beef Cone. Gooseliver.

BELLY OF LUZERN BEER PORK 48H
Pumpkin. Curry. Prune. Rice Cracker.

VEGETABLES 20/20
Fermented. Basil Oil.

BLUE EUROPEAN LOBSTER
Corn. Saffron. Tarragon. Dill.

TURBOT FROM BRETAGNE
Chanterelle. Celery. Parsley.

**BEEF FROM DIERENDONCK
SERVED IN 2 COURSES**

I. BRAISED ON THE BONE.
Parsnip. Pont - Neuf - Potato.

II. ENTRECÔTE GRILLED ON CHARCOAL.
Eggplant. Bell pepper. Smoked creme fraiche.

CREAM OF JERSEY BLUE CHEESE
Walnut. Sherry. Rosemary.

COCONUT & PASSIONFRUIT
Meringues. Balm.

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: Vegetables or lobster Cheese or dessert	CHF 130	Wine pairing. Water. Coffee.	CHF 69
5 - course menu per person To order until 9:00pm Your choice: Vegetables or lobster Turbot or Entrecôte Cheese or dessert	CHF 110	Wine pairing. Water. Coffee.	CHF 49

TASTE THE VEGETARIAN EXPERIENCE BY DAVID KLOCKSIN AND TEAM

Our current menu will be served until november 3rd 2018

POL ROGER BRUT
Champagne. Frankreich.

STARTING 6
Carbonara 20/20. Lollipop. Cannoli. Cream puff.
Vegetable Cone. Wan Tan.

2015 CHARDONNAY LAFÓA
Schreckbichl.
Südtirol. Italien.

BRAISED PUMPKIN
Curry. Raisins & Rice cracker.

2017 GRÜNER VELTLINER ALTE REBEN
Ried Sprinzenberg. Stift Göttweig.
Kremstal. Österreich.

VEGETABLE 20/20
Fermented & Basil oil.

2016 BLINDFOLD
Prisoner Wine Company.
California. USA.

CELERY BACKED INSIDE A SALT CRUST
Truffle & Porcini mushroom.

RUM SOUR
Zitrone.

COCONUT & PASSIONFRUIT
Meringue & balm.

SÜSSER ABSCHLUSS
Sweet finish.

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

CHF 110

Wine pairing. Water. Coffee.

CHF 49

WINE
MÖVENPICK CLASSICS

	<i>10 cl</i>	<i>75 cl</i>		
2017 Petite Arvine Hurlevent Les Fils de Charles Favre, Wallis	9.5		AUTUMN SALAD Fried pumpkin. Walnut.	22/29
			AVOCADOSALAD Carrots. Young leek & herbs.	18
2014 Pankraz Prestige Barrique Staatskellerei Zürich	10		PUMPKINCREAMSOUF Oil & seeds.	18
2015 Merlot del Ticino Tenuta Ronco dell'Angelo, Tessin	11		BEEF TATAR FROM SWISS BEEF STEAK Hash brown. Onion & Caper.	32/38
2016 The Prisoner Napa Valley, America	18		SLICED VEAL „ZURICH STYLE“ with hash brown. Vegetables & Calvados.	46
			BRAISED CHEEK OF VEAL Mashed potatoes. Vegetables & roasted onions.	46
2010 Château Pouilly Cuvée 1551 Pouilly-Fuissé AOC, Burgund	12.5		TURBOT FROM BRETAGNE Chanterelles. Celery & parsley.	48
2008 Dehesa La Granja Castilla y León, Spanien	10		PORCINIRISOTTO	24/36
2012 Château Nairac 2e Cru Classé Barsac AOC - Sauternes	16		WARM CHOCOLATE CAKE Vanilla ice - cream.	16
2008 Champagner, Pol Roger Rosé	22		CREME BRULEE	14