

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 VINTAGE
Pinot Noir & Chardonnay.
Champagne. France.

2018 KIM CRAWFORD
Sauvignon Blanc. Marlborough. New Zealand.

2017 BROLETTINO
Turbiana. Cà dei Frati. Lugana DOC. Italy.

2012 MAGNIFICAT
Cab. Sauvignon. Merlot. Franciscan Est. USA.

2013 CASA CISCA
Monastrell. Familia Castaño. Spain.

2016 MACHETE ORIN SWIFT
Petite Sirah. Syrah. Grenache. California. USA.

2016 CHÂTEAU CANTEGRILL
Semillon. Sauvignon Blanc. Sauternes. France.

COFFEE & TEA

PROLOG
Landes goose liver & beetroot sweet sour.
Carbonara inside an egg.
Tapiokacracker. Kingfish. Caviar & Yuzu.
Cornet. Tuna. Veal. Cornichons & green apple.

MOZZARELLA³
Tomato. Watermelon. Basil & Edamame.

ATLANTIK BLACK COD & GILLARDEAU OYSTER NO.2
Cucumber. Lemon. Soy & dill.

TURBOT FROM THE BRETAGNE
Celery. Porcino & parsley.

LUZERNER LARGE WHITE & WILD CARABINEROS
Carrot. Ginger. Yam & coriander.

SCOTTISH ENTRECÔTE FROM THE CHARCOAL
Own tea. BBQ eel. Eggplant & Balsamico 20 years.

CRÈME JERSEY BLUE
Walnut. Rosemary & Sherry.

COCONUT & PASSIONSFRUIT
Pineapple. Mango. Yogurt & balm.

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 <i>Your choice: Mozzarella or black cod / Turbot or Entrecôte / Cheese or dessert.</i> <i>With large white & carabineros additional charge CHF 15</i>	CHF 135	Wine pairing. Water. Coffee.	CHF 75

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 VINTAGE

Pinot Noir & Chardonnay.
Champagne. France.

PROLOG

Beetroot Cannoli.
Carbonara inside an egg.
Tapiokacracker & avocado.
Sweet potato. Tomato & wild herbs.

2018 KIM CRAWFORD

Sauvignon Blanc. Marlborough. New
Zealand.

MOZZARELLA³

Tomato. Watermelon. Basil & Edamame.

2013 CASA CISCA

Monastrell. Familia Castaño. Spain.

TAGLIATELLE

Truffle & celery.

2016 CHÂTEAU CANTEGRILL

Semillon. Sauvignon Blanc. Sauternes.
France.

COCONUT & PASSIONSFRUIT

Pineapple. Mango. Yogurt & balm.

KAFFEE & TEE

SWEET FINISH

Menu per person	CHF 135	Wine pairing. Water. Coffee.	CHF 75
Last order at 08:30 pm			
Additional course: Porcini. Artichoke. Watercress & Zitrone	CHF 15		

A LA CARTE

STARTERS

MOZZARELLA³. TOMATO. WATERMELON. BASIL & EDAMAME.

35

PORCINO & ARTICHOKE. RICOTTA. WATER CRESS & LEMON.

35

ATLANTIK BLACK COD & GILLARDEAU OYSTER NO.2. CUCUMBER. LEMON. SOY & DILL.

35

MAIN COURSES

TURBOT FROM THE BRETAGNE. CELERY. PORCINO & PARSLEY.

65

SCOTTISH ANGUS ENTRECÔTE FROM THE CHARCOAL. OWN TEA. BBQ EEL. EGGPLANT.
BALSAMICO 20 YEARS.

65

LUZERNER LARGE WHITE & WILD CARABINEROS. CARROT. GINGER. YAM & CORIANDER.

65

DESSERT & CHEESE

CRÈME OF JERSEY BLUE. WALNUT. ROSEMARY & SHERRY.

25

COCONUT & PASSIONSFRUIT. PINEAPPLE. MANGO. YOGURT & BALM.

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

