

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 Klocksinn
Chef

Markus Rösch
Chef de Service

On request, our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

TASTE EXPERIENCE

BY

DAVID KLOCKSIN AND TEAM

PROLOG

Carbonara served inside an egg
Hamachi. Caviar. Chicken skin
Swiss water buffalo. Beetroot sweet-sour
Tristan rock lobster. Wild herbs. Bergamot
Tomato water. Pickled mozzarella. Watermelon

2018 BIANCO ROVERE

Brivio-Gialdi. Ticino. Switzerland

PORTO FINE WHITE

Quinta do Noval. Porto. Portugal

2015 CHARDONNAY CATENA ALTA

Catena Zapata. Mendoza. Argentina

2017 ÉO NOIR

Staatskellerei Zürich. Switzerland

2017 BAIA AL VENTO

Tenuta Campo Al Mare. Tuscany. Italy

CHAMPAGNE RICH

Demi-sec. Pol Roger. Champagne. France

SWISS SALMON „CEVICHE LIGHT“

Sweet potato. Coriander. Chili. Cucumber

FOIE GRAS & GILLARDEAU OYSTER

Green apple. Egg yolk cream. Chervil

WILD CARABINERO FROM PORTUGAL

Mussels. Pumpkin. Tarragon. Yuzu

BELLY OF BALEGGO TUNA & PORK FROM LUCERN

Cauliflower. Carrot. Green curry. Basil

YOUNG DEER FROM BAVARIA

Chestnut cream. Red cabbage. Poppy seeds. Preserved peach

PEAR & SALT CARAMEL

Ginger. Walnut. Honey

SWEET FINISH

Full menu per Person Last order at 07:30 pm	CHF 175	Wine paring	CHF 125
Short menu per person Last order at 08:00 pm	CHF 135	Wine paring	CHF 75
<i>Your choice: Salmon or Foie Gras / Carabinero or Young deer / Dessert With Tuna additional charge CHF 20</i>			

TASTE EXPERIENCE BY DAVID KLOCKSIN AND TEAM

PROLOG

Carbonara served inside an egg
Avocado. Yuzu. Seame. Beet root cannoli
Black rice cracker. Kimchi. Egg yolk cream

2018 BIANCO ROVERE
Brivio-Gialdi. Ticino. Switzerland

SWEET POTATOES

Pickled cucumber. Cucumber sorbet
Coriander. Smoked creme fraiche

2015 CHARDONNAY CATENA ALTA
Catena Zapata. Mendoza. Argentina

PORCINI MUSHROOM

Fennel. Plum. Fol Epi

2017 ÉO NOIR
Staatskellerei Zürich. Schweiz

CAULIFLOWER ⁵

Green curry. Carrot and ginger. Dried grape

CHAMPAGNE RICH
Demi-sec. Pol Roger. Champagne. Frankreich

PEAR & SALT CARAMEL

Ginger. Walnut. Honey

SWEET FINISH

Menu with porcini mushrooms per person
Last order at 07:30 pm

CHF 155

Wine pairing

CHF 75

Menu without porcini mushrooms per person
Last order at 07:30 pm

CHF 135

Wine pairing

CHF 65

A LA CARTE

STARTERS

SWISS SALMON „CEVICHE LIGHT“
Sweet potato. Coriander. Chili. Cucumber

35

FOIE GRAS & GILLARDEAU OYSTER
Green apple. Egg yolk cream. Chervil

35

MAIN COURSES

WILD CARABINERO FROM PORTUGAL
Mussels. Pumpkin. Tarragon. Yuzu

75

BELLY OF BALFEGO TUNA & PORK FROM LUCERN
Cauliflower. Carrot. Green curry. Basil

65

YOUNG DEER FROM BAVARIA
Chestnut cream. Red cabbage. Poppy seeds. Preserved peach

65

DESSERT

PEAR & SALT CARAMEL
Ginger. Walnut. Honey

25

MÖVENPICK CLASSICS

BRAISED DEER CHEEK FROM BAVARIA
Pumpkin risotto. Roasted onions

65

SLICED SWISS VEAL FILLET „ZURICH STYLE“
Hash brown. Vegetable & calvados

65

WARM CHOCOLATE CAKE WITH VANILLA ICE CREAM.

25

Declaration:

Veal:

Foie Gras:

Hamachi :

Switzerland

France

Denmark

Oyster:

Kaviar:

Chicken:

France

Italy

Switzerland

Mussels:

Pork:

Tuna:

France

Switzerland

Spain

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.