

# 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

# TASTE EXPERIENCE

## BY

### DAVID KLOCKSIN AND TEAM

#### PROLOG

Carbonara served inside an egg  
Foie gras. Red portwine  
Edible crab. Watermelon. Yuzu. Sesame  
Beer pig from Lucerne. Gillardeau oyster. Kimchi

#### 2018 BIANCO ROVERE

Brivio-Gialdi. Ticino. Switzerland

#### SWISS SALMON „CEVICHE LIGHT“

Sweet potato. Coriander. Chili. Cucumber

#### SHERRY AMONTILLADO DRY

Los Arcos. Emilio Lustau. Andalusia. Spain

#### JAPANESE WAGYU A5

Own tea. Beetroot sweet-sour. Smoked sour creme

#### 2016 MERCUREY LA BONDUE 1ER CRU AOC

Domaine de Suremain. Burgund. France

#### TRISTAN ROCK LOBSTER & SWISS CHICKEN

Carrot. Ginger. Basmati Rice. Green Curry

#### 2013 RUBESCO VIGNA MONTICCHIO

Cantine Giorgio Lungarotti. Umbria. Italy

#### SWISS FREE-RANGE LAMB

Caramelized onion. Sweet peppers. Fermented garlic.  
Kalamata Olive

#### 2015 CABERNET SAUVIGNON

Abadia Retuerta. Castilla y Leon. Spain

#### SIMMENTAL VEAL ROASTED & SALTED

Peas. Celery. Lardo ham. Chanterelles

#### 2018 RIESLING SPÄTLESE

Markus Molitor. Mosel. Germany

#### JERSEY BLUE CREAM

Walnut. Sherry. Rosemary

#### 2016 EL SEQUE DULCE

Monastrell. Grupo Artadi. Alicante. Spain

#### CHOCOLATE & RASPBERRY

Kaffir. Buttermilk

#### SWEET FINISH

Full menu per Person Last order at 08:00 pm	CHF 175	Wine paring	CHF 125
Short menu per person Last order at 8:30 pm	CHF 135	Wine paring	CHF 75
<i>Your choice: Salmon or Wagyu / Rock Lobster or veal / Cheese or dessert With lamb 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

**2016 MERCUREY LA BONDUE 1ER CRU AOC**  
Domaine de Suremain. Burgund. France

## CAULIFLOWER <sup>5</sup>

Green curry. Carrot and ginger. Dried grape

**2016 EL SEQUE DULCE**  
Monastrell. Grupo Artadi. Alicante. Spain

## CHOCOLATE & RASPBERRY

Kaffir. Buttermilk

## SWEET FINISH

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*Menu per person*  
*Last order at 08:30 pm*

*CHF 135*

*Wine pairing*

*CHF 75*

*Additional course: Porcini mushroom. Fennel. Plum. Fol Epi*

*CHF 20*

## A LA CARTE

### STARTERS

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

35

**JAPANESE WAGYU A5**  
Own tea. Beetroot sweet-sour. Smoked sour creme

45

### MAIN COURSES

**TRISTAN ROCK LOBSTER & SWISS CHICKEN**  
Carrot. Ginger. Basmati Rice. Green Curry

65

**FREE-RANGE LAMB**  
Caramelized onion. Sweet peppers. Fermented garlic. Olive

65

**SIMMENTAL VEAL ROASTED & SALTED**  
Peas. Celery. Lardo ham

65

### DESSERT & CHEESE

**JERSEY BLUE CREAM**  
Walnut. Sherry. Rosemary

25

**CHOCOLATE & RASPBERRY**  
Kaffir. Buttermilk

25

## MÖVENPICK CLASSICS

**BRAISED VEAL SHANK**  
saffron 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: Switzerland  
Foie Gras: France  
Edible Crab: Scotland

Oyster: France  
Lardo ham: Switzerland