

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 FIXIN AOC

Frédéric Magnien. Burgundy. 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. 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 FIXIN AOC
Frédéric Magnien. Burgundy. France

CAULIFLOWER ⁵

Green curry. Carrot and ginger. Dried grape

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

CHOCOLATE & RASPBERRY

Kaffir. Buttermilk

SWEET FINISH

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