

20/20  
BY MÖVENPICK WEIN  
**RESTAURANT**

**TASTE THE EXPERIENCE**

*Decorated with 1 Michelin star and 15 Gault Millau points*

**ANGLED OCTOPUS FROM PORTUGAL**

Anchovy. Lemon & half dried tomato  
35

**SWISS SALMON „CEVICHE LIGHT“**

Sweet potato. Coriander. Chili. Cucumber  
35

**YOUNG DEER FROM BAVARIA**

Chestnut cream. Red cabbage. Poppy seeds. Preserved peach  
65

**MELTED VACHERIN**

Fermented cornichon. Red onion  
15

**Menu** per person **CHF 95**  
**Menu without cheese** per person **CHF 85**

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

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.

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**LUNCH MENU**

Green salad / mixed salad with italian or french dressing  
14 / 18

Pumpkin and ginger soup with pumkin seeds and oil  
18

Beef carpaccio with fig, balsamico vinegar & matured Parmigiano  
28

Kingfish with cucumber, chive and caviar  
22

Goat cheese with beetroot & hazelnut  
20

French foie gras with salted caramel, green apple and brioche  
22

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Tatar of swiss beef with red onions capers & cornichon.  
38 / 48

Sliced veal „Zurich Style“ with hash brown  
55

Braised deer cheek from Bavaria with pumpkin risotto and fried onions  
45

Tagliarini with porcini mushrooms, ricotta cheese and marjoram  
42

Pata negra with red wine onions & mashed potatoes  
44

Tuna steak with trofie pasta, basil pesto and olive oil foam  
46

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Hot chocolate cake with vanilla ice cream  
14

Crème Brûlée  
14

Mövenpick Ice cream selection  
4.50/ per scoop

Declaration:

Veal: Switzerland  
Beef: Switzerland  
Tuna: Spain

Kingfish: Denmark  
Caviar: Italy  
Pata Negra: Spain