

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

SIMMENTAL VEAL ROASTED & SALTED

Peas. Celery. Lardo ham. Chanterelles
65

CHOCOLATE & RASPBERRY

Kaffir. Buttermilk
25

Menu	per person	CHF 95
Menu without dessert	per person	CHF 85

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LUNCH MENU

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

Tomato and fennel soup with lemon and walnut pesto
18

Beef carpaccio with fig, balsamico vinegar & matured Parmigiano
29

Tuna Sashimi „Balfego“ with sesame, avocado & red onion
28

Goat cheese with beetroot & hazelnut
22

Melon and tomato salad with buratta and balsamico vinegar
22

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

Sliced veal „Zurich Style“ with hash brown
55

Ossobuco with saffron risotto and gremolata
45

Tagliarini with porcini mushrooms, ricotta cheese and marjoram
42

French duck breast with red wine onions & mashed potatoes
44

Halibut with roasted butter, spinach and caviar
52

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

Halibut: Norway

Caviar: China

Lardo ham: Switzerland