

Salty

Lunch & Dinner

“A piece of rock
flirts with a climbing rope,
neon light glows
behind a salt installation,
a red corner
entices your senses.”

Rolf Sachs

Starters

Sashimi of Yellowfin Tuna

Bloody Dock, Yuzu
28

Steak Tartare

Quail Egg, Saltz Hot Sauce & Artisan Bread
28/52

Ceviche of Sea Bass

Papaya, Chili & Fingerlimes
34

Veal Carpaccio

Rocket, Taggiasca Olives & "Belper Knolle" Cheese
38

Grilled Wagyu-Tataki

Spring Onions, Coriander
34

Foie Gras

Terrine, Apricots & Almonds
36

Burrata

"Cœur-de-Bœuf" Tomatoes, Basil & Olive Oil
26

Lobster Salad

Avocado, Mango & Rose Pepper
54

1/2 Dozen Oysters from the Market

Vinaigrette, Chester Bread & Raspberry
Daily Price

Salads & Soups

Tender Leaves

Blackberries, Red Radishes & Amaranth
18

Lentil Salad

Green Asparagus, Feta Cheese & Figs
22

Pea-Mint Soup

Dublin Bay Prawn, Lime
22

Gazpacho

Couscous, Celery
18

The Grill Essentials

Served with a Sauce and a Side Dish of your Choice

Swiss Prime Beef Burger

39

Whole Spring Chicken

48

Veal Cutlet 300 g

Bone-In

78

Rib-Eye “Swiss Selection“ 300 g

62

Beef Fillet Dry-Aged 150 g

68

“Tomahawk“ Steak 900 g

served for two

224

Saltz-Butter, Sauce Béarnaise,
Papaya-Avocado-Chutney or Melange Noir-Pepper Jus

Lifestyle

Homemade Oxtail Ravioli

Chanterelles, Ricotta Cheese

28/42

Chickpeas “Hotpot“

Aubergine, Salicorn & Almond Milk

28

Saffron Risotto

Acquerello, Peas & Zucchini Blossom

26/38

Red Tofu-Curry

Smoked, Sugar Peas & Baby Corn

36

Libanese Mezze

Hummus, Tabouleh & Friends

38

Main Courses

Lamb Racks

Gremolata, Tessin Polenta
56

Sole Fillet

Vanilla Carrots, Green Asparagus
68

Maine-Lobster Tagliatelle

Noilly Prat, Cherry Tomatoes
98

Organic Salmon

Grilled, Cauliflower & Quinoa
52

Duck-Saltimbocca

San Daniele Ham, Sweet Potato & Grilled Vegetables
48

Slow Cooked Black Cod

Miso, Pak Choi
54

Sea Bass Baked in Salt Crust

served for two (45 Min.)
Spinach, Fennel
118

Sliced Veal Zurich Style

Champignons, Potato Roesti
58

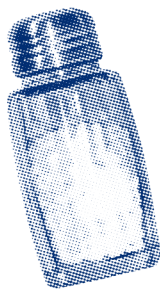
Company

Baby Spinach
Grilled Vegetables Provençale
Honey-Glazed Carrots
Steamed Green Asparagus
Saltz Fries
Mashed Sweet Potatoes
Fregola Sarda
Truffled Polenta

6

Meat Origin

Beef: Switzerland, Italy, USA, Australia | Veal: Switzerland, Netherlands
Poultry: Switzerland, France | Lamb: Ireland | Pork: Switzerland, Italy | Wagyu: Chile, Australia



www.saltz.ch