










PER INIZIARE

  Eden Kitchen Garden – Rohes & Gekochtes Gemüse vom Markt, "Coeur de Boeuf"- Chutney, Mandelmilch	35	<i>Eden Kitchen Garden – Raw & Cooked Seasonal Vegetables from the Market</i> 
Burgunder Schnecken – Kokosnuss & Grüne Pfeffersauce, Favabohnen, Grüner Kaffee	42	<i>Bourgogne Snails – Coconut & Green Pepper Sauce, Fava Beans, Green Coffee</i>
"La Réserve" Rindstatar (120g) – Mini Baguette	35	<i>"La Réserve" Beef Tartare (120g) - Mini Baguette</i>
 Rote Beete in der Salzkruste – Avocado, Limette, Umami	30	<i>Salt-Baked Beetroot – Avocado, Lime, Umami</i> 
Tintenfisch Carbonara – Wachtelei, Pecorino Käse, Norcia Trüffel, Guanciale	45	<i>Squid Carbonara – Quail Egg, Pecorino Cheese, Norcia Truffle, Guanciale</i>
Parmaschinken Sant'Illario – Gnocco Fritto, Giardiniera	60	<i>Parma Ham Sant'Illario – Gnocco Fritto, Giardiniera</i>









PASTA

Paccheri "Trafilati in Oro" – Hummer, Zitrone, Grünkohl	79	<i>Paccheri "Trafilati in Oro" – Lobster, Lemon, Kale</i>
Risotto "Gli Aironi" - Glasierter Aal, Foie Gras, Lorbeerblätter	58	<i>Risotto "Gli Aironi"- Glazed Eel, Foie Gras, Bay Leaves</i>
 Fusillone – Pietro Massi	45	<i>Fusillone – Pietro Massi</i> 
Paprika aus Senise, Trumpet - Zucchini, Schwarzer Knoblauch		<i>Senise Pepper Extraction, Trumpet Courgettes, Black Garlic</i>
Smoked Spaghetti – Thai-Basilikum, Kokosnuss, Oscietra Kaviar, Languste	79	<i>Smoked Spaghetti – Thai Basil, Coconut, Oscietra Caviar, Scampi</i>
Caciucco "Livornesische Art" – Gebratene Gnocchi, Meeresfrüchte	63	<i>"Livornese-Style" Caciucco – Roasted Gnocchi, Sea Food</i>

CARNE E PESCE

 Zander vom Lago Maggiore – Grünes Curry, Pilaf Reis, Stroganoffreduktion	75	<i>Pike Perch from the Lago Maggiore – Green Curry, Pilaf Rice, Stroganoffreduction</i> 
Red Snapper – Karottenglasur, Miso, Zitronen, Mangold	82	<i>Red Snapper – Carrot Glaze, Miso, Lemon, Swiss Chard</i>
Grilliertes Rindsteak (220g) – Trüffelsauce	75	<i>Grilled Beef Filet (220g) – Truffle Sauce</i> 
+ Rossini Style – mit Foie Gras	+18	<i>+ Rossini Style – with Foie Gras</i>
Eden Grill "Surf & Turf" – Rinder Short-Ribs, Scampi, Nduja	85	<i>Eden Grill "Surf & Turf" – Beef Short Ribs, Scampi, Nduja</i>
Kalbsleber – "Venezianischer Art", Sauce Stilton, Radicchio Tardivo	60	<i>Veal Liver – "Venetian Style", Sauce Stilton, Radicchio Tardivo</i>
 Lamm Noisette – Farro Cous-Cous, Tahini Aubergine, Knochenmark	67	<i>Lamb Noisette – Farro Couscous, Tahini Eggplant, Bone Marrow</i> 

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  Penne "Verrigni" – Taggiasca-Oliven, Arrabbiata Sauce	42	<i>Penne "Verrigni" – Taggiasca Olives, Arrabbiata Sauce</i> 
Cheeseburger "Best in Town"	52	<i>Cheeseburger "Best in Town"</i>
Rindfleisch, regionaler Cheddar, Speck, Karamellierte Zwiebeln, Rösti-Fries		<i>Beef, Regional Cheddar, Bacon, Caramelised Onions, Rösti Fries</i>
 Dry Aged Kalbskotelett Milanese (500g) (Sélection von Escher) für 2 Personen	67 p.p.	<i>Dry Aged Veal Milanese (500g) (Sélection von Escher) for 2 persons</i> 
Rucola Salat, Datteltomaten, Parmesan		<i>Rocket Salad, Date Tomatoes, Parmesan</i>
  Zürcher Geschnetzeltes "La Réserve" – Rösti	70	<i>Veal Zurich-Style "La Réserve" – Rösti</i> 

Dinner Zeiten *Dinner Times*
Mo-Sa *Mo-Sa*
18:00-21:30 *6pm-9:30pm*


» Semplicità è un punto di arrivo,
è un lavoro sulla complessità per ottenere la pulizia del gusto «

- Marco Ortolani, Executive Chef

Vegetarisch / *vegetarian* 

Vegan bestellbar / *vegan orderable* 

Lokale Zutaten / *local products* 

Grenolier Foundation Spende/Donation 2 CHF 

Bitte informieren Sie uns über allfällige Allergien.

Unsere Preise verstehen sich in Schweizer Franken, 7.7% MWST inkludiert.

Please let us know if you have any food allergies or special dietary requirements.

Net prices are in Swiss Francs, 7.7% VAT are included.

Herkunft: Rind, Kalb, Lamm: Schweiz / Tintenfisch, Gambero Rosso: Italien / Blauer Hummer: Frankreich / Zander: Schweiz

Origin: Beef, Veal: Switzerland / Squid, Gambero Rosso: Italy / Blue Lobster: France / Pike Perch: Switzerland