

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

### Swiss Alpine Salmon “Royal Cut”

Cold Smoked, Dill Cream & Blini  
46

### Steak Tartare

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

### Sashimi Platter

Tuna, Hamachi & Shimeji-Mushroom  
38

### Terrine de Foie Gras

Jerusalem Artichoke, Truffle & Brioche  
44

### Bûche de Chèvre

Red Cabbage, Apple & Hazelnut  
26

### Burrata

Oxheart Tomato, Rocket & Basil  
30

### Wagyu Carpaccio

Lamb's Lettuce, Mixed Pickles & “Belper Knolle”  
38

### Oysters from the Market

Vinaigrette, Chester Bread & Raspberry  
Market Price

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## Salads & Soups

### Baby Leaf Salad

Hokkaido Pumpkin, Cereal & Hibiscus Dressing  
19

### Millet and Beetroot Salad

Carrot, Sprout & Almond  
18

### Cauliflower Froth Soup

Egg Yolk Cream, Cauliflower-Popcorn Falafel  
18

### Consommé Double

Oxtail Ravioli  
22

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## **Main courses**

### **Obsiblu King Prawn**

3 for 38 | 6 for 64

### **Yellowfin Tuna Steak 160 g**

54

### **Steamed Fillet of Ora King Salmon 160 g**

Safran- Beurre Blanc

56

### **Roscoff Monkfish Medallions 160 g**

62

### **Slow-Cooked Black Cod**

Miso, Pak Choi

56

### **Salt-Baked Sea Bass**

for 2 persons (45 min.)

Beurre Blanc, Wild Rice

120

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### **Fillet of Black Angus Beef 150 g**

68

### **“Holzen” Veal Chop 250 g**

74

### **Whole Oven-Baked Spring Chicken**

48

### **Welsh Lamb Rack 200 g**

68

### **Swiss Buffalo Entrecôte**

450g for 2 persons (45 min.)

180

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Served with a sauce and side dish of your choice  
(except a side dish is mentioned)

## Lifestyle

### Acquerello Risotto

Scallop, Parsnip & Sugar Pea  
28 | 38

### Lobster “Thermidor”

Green Asparagus, Tomato & Gruyère Cheese  
48 | 96

### Aubergine “Rosa Bianca”

Au Gratin, Goat's Cream Cheese & Za'atar  
24 | 34

### “Soba Noodles”

Soy Sprout, Lotus Root & Dashi Broth  
20 | 26

### Braised Beef Cheek

Ticino Polenta, Pumpkin & Bacon Froth  
56

### Zurich-Style Sliced Fillet of Veal

Button Mushroom, Rösti  
58

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### Caviar Selection

with classic condiments, 30 g per portion

Oona Caviar N°103 | Iranian farmed “Beluga” Caviar | Caviar House “Oscietra”

235

480

210

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### Side dishes & Sauces

Baby Spinach with Macadamia

Grilled Mixed Vegetables

Wild Rice

Truffled Mashed Potato

Romanesco with Chili and Soya

Honey-Glazed Carrots

Champagne Risotto

Sweet Potato Fries

Ticino Polenta

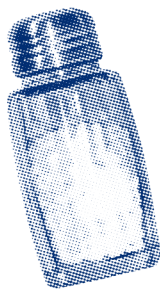
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Café de Paris Butter, Béarnaise Sauce, Pumpkin-Sweet Chestnut-Chutney,  
Chimichurri, Peanut-Chili Sauce, Saffron-Beurre Blanc,  
Bone Marrow Gravy or Whisky-Green Pepper Jus

5

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We will be happy to provide you with more information on the origin of our meat, fish and seafood, as well as the allergens that are contained in our dishes.



[www.saltz.ch](http://www.saltz.ch)