

**MENU
PER
ORSINI**



ANTONIO GUIDA
Patron Head Chef Orsini

Welcome to Orsini, Mandarin Oriental Savoy, Zurich's Italian fine-dining experience. Named after the historic 14th-century building, it pays homage to the noble Italian Orsini family.

Savour authentic Italian culinary traditions with a contemporary international twist, crafted by Executive Chef Dario Moresco using the finest local and Italian ingredients.

Drawing on his Italian roots, Chef Moresco's passion has earned Orsini 16 GaultMillau points and 1 Michelin star.

While benefiting from the expertise of Consultant Chef Antonio Guida - celebrated 2-Michelin-star Chef from Mandarin Oriental, Milan - who started his career here, Orsini's exceptional cuisine is defined by their combined vision.

Immerse yourself in Orsini's intimate "La Dolce Vita" ambience for an unforgettable Italian culinary journey.

MENÙ DEGUSTAZIONE

TASTING MENU

I CLASSICI

SCAMPO*

Arrostito con zabaione salato al Marsala
e schiuma di zafferano

Roasted scampo with salted Marsala sabayon
and saffron foam
(+ 5g Caviar CHF25)

RISOTTO*

con lamponi, salvia e crema di erbe
Risotto with raspberries, sage and herb cream

SPAGHETTO

con lardo di seppia e emulsione di "Colatura di Alici"
Spaghetti with cuttlefish lard and "Colatura di Alici" emulsion
(+ 5g Caviar CHF25)

ROMBO

cotto pochè con salsa al latte, eucalipto e bieta
Poached turbot with milk sauce, eucalyptus and chard

QUAGLIA*

Glassata alla birra, salsa alla fricassea e funghi
Beer glazed quail breast, fricassea sauce and mushrooms

CAPRINO AL BERGAMOTTO*

gelato di shiso e té English Breakfast
Goat curd mousse with shiso ice cream and English Breakfast tea

6 COURSE MENU

CHF 188

*4 COURSE MENU

CHF 158

WINE PAIRING 6

CHF 140

WINE PAIRING 4

CHF 95

The tasting menus are served for the entire table.

The single dishes can also be ordered individually

2 courses + dessert CHF 138 / 3 courses + dessert CHF 188

MENÙ DEGUSTAZIONE

TASTING MENU

QUI ED ORA

CAPASANTA*

con mozzarella di bufala, cedro e salsa alle ostriche
Scallop with buffalo mozzarella, citron and oyster sauce
(+ 5g Caviar CHF25)

ASPARAGO

marinato alle arance, cremoso alle mandorle di "Noto",
aglio orsino e lumache glassate
White asparagus marinated with oranges, creamy "Noto" almonds,
wild garlic and glazed snails

ASTICE BLU

Alla brace con zucca maturata, salsa di crostacei e foglie di limone
Blue Lobster with aged pumpkin, shellfish sauce and lemon leaves

PLIN*

farcito con pesce spada, riduzione di pompelmo, mela verde e "Cacciucco"
Plin stuffed with swordfish, grapefruit reduction, green apple and "Cacciucco"

TUBETTI

al pesto di erbe, limone nero e salsa al rafano
Tubetti with herb pesto, black lemon and horseradish sauce

VITELLO*

cotto alla brace, estratto di funghi alla mugnaia, fave e piselli
Barbecued veal, mushroom extract 'à la meuniere', broad beans and peas

LIME CHIBOUST*

orzo e castagne maturate
Lime chiboust, barley and aged chestnuts

7 COURSE MENU

CHF 220

*4 COURSE MENU

CHF 180

WINE PAIRING 7

CHF 140

WINE PAIRING 4

CHF 95

The tasting menus are served for the entire table.

The single dishes can also be ordered individually

2 courses + dessert CHF 138 / 3 courses + dessert CHF 188

Our selection of cheeses is the result of a careful search for traditional and niche products from Italy, France, and Switzerland.

Each item is thoughtfully chosen to offer an authentic and high-quality experience.

Our team is at your complete disposal for any information or advice, ready to guide you on a sensory journey through the most refined flavours.

Small cheese selection (3 pieces)	CHF 26
Big cheese selection (5 pieces)	CHF 32

In addition to our dishes, we are pleased to offer the following premium ingredients:

"Hybrid" Caviar N25	CHF 25 x 5g
Lobster Add-on	CHF 25

*Kindly inform our colleagues about any of your allergies or intolerances
Cross-contamination of allergens during preparation cannot be completely
excluded based on seasonal availability some products might have been frozen
at the source or bought fresh and frozen right in our kitchen.
Should you have any special requests for vegetarian or vegan
options, our Chef will be delighted to let his creativity shine*

ORIGINS

MEAT

Quail
Veal

France (Bresse)
Switzerland

FISH

Scampi
Turbot
Blue Lobster
Caviar
Scallops
Cuttlefish
Snails
Swordfish

South Africa
Scotland/France
France
China (cured in Germany)
Norway/Japan
Italy / France
France
Italy/Portugal