

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 fricasea e funghi

Beer glazed quail breast, fricasea 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)

ZUCCHINA

con gelato alle mandorle di "Noto" e zuppetta fredda di ciliegia

Zucchini with almond gelato from "Noto" and a cold cherry soup

ASTICE BLU

con peperoni di Senise, cipollotti e cremoso di aglio nero

Blue lobster with Senise peppers, spring onions, and black garlic cream

PLIN*

farcito con pesce spada, riduzione di pompelmo, mela verde e "Cacciucco"

Plin stuffed with swordfish, grapefruit reduction, green apple and "Cacciucco"

TAGLIATELLE

di ortiche con la salsa al vino bianco e pesto marino

Nettle tagliatelle with white wine sauce and marine pesto

VITELLO*

cotto alla brace, estratto di funghi alla mugnaia e fagiolini

Barbecued veal, mushroom extract 'à la meuniere' and green beans

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 flavors.

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
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Lobster Add-on	CHF 25
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*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
Scalops
Cuttlefish
Swordfish

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