

**MENU
PER
ORSINI**



ANTONIO GUIDA
Patron Head Chef Orsini

Welcome to Orsini, the fine-dining Italian restaurant at Mandarin Oriental Savoy, Zurich. Named after the historic 14th-century building, the restaurant pays tribute to the illustrious Italian noble family from which several popes originated.

Experience authentic Italian culinary traditions with a contemporary international approach, using the finest and freshest ingredients sourced locally and from Italy. Leading our culinary mastery is the celebrated 2-Michelin-star Consultant Chef Antonio Guida from Mandarin Oriental Milan, who began his career at the former ORSINI restaurant.

Immerse yourself in the enchanting ambiance of 'La Dolce Vita' within an intimate and sophisticated setting. You are cordially invited to embark on a culinary journey through Italy.

MENÙ DEGUSTAZIONE

TASTING MENU

I CLASSICI

SCAMPO*

Arrostito con zabaione salato al Marsala
e schiuma di zafferano

Scampi roasted with salted Marsala sabayon
and saffron foam

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

ASTICE BLU

Alla brace con zucca maturata, salsa di crostacei e foglie di limone

Blue Lobster

Grilled with aged pumpkin, shellfish sauce and lemon leaves

QUAGLIA*

Glassata alla birra, salsa alla fricassea e funghi

Quail breast glazed with beer, 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

CHF 135

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

MENÙ AL TARTUFO

TRIGLIA*

con terrina di soppressata, salsa al granciporro
e gelatina al tartufo nero

Red Mullet with "Soppressata" terrine, crab foam and black truffle jelly

ANIMELLA

Alla brace con crema di topinambur alla fava Tonka,
olive "taggiasche" e tamarindo

Sweetbread grilled with tonka beans Jerusalem artichoke cream,
"Taggiasca" olives and tamarind

TORTELLINI*

Farciti di "cima alla genovese", anguilla glassata
e consommé di vitello al tartufo

Tortellini stuffed with "Cima alla Genovese", smoked eel and veal consommé

TUBETTI

Con estratto di erbe di campo, mandorla di "Noto"
e limone nero

Tubetti with wild herb pesto, "Noto" almond and black lemon

PICCIONE*

Cotto nella carcassa con scorzonera, Bernese al pistacchio di
"Bronte" e tartufo nero

Pigeon with black salsify, "Bronte" pistachio béarnaise
and dolce forte sauce

MOUSSE AL CIOCCOLATO*

con gelato alle nocciole Piemontesi e castagne

Chocolate mousse with Piedmontese hazelnuts ice cream and chestnuts

6 COURSE MENU

CHF 220

*4 COURSE MENU

CHF 180

WINE PAIRING

CHF 135

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 5gr
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Lobster Add-on	CHF 25
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*Kindly inform our colleagues about any of your allergies or intollerances
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*

ORIGINS

MEAT

Deer
Quail
Mallard
Hare

Austria
France (Bresse)
France
Switzerland/France

FISH

Scampi
Swordfish
Blue Lobster
Caviar
Sardines
Cuttlefish

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