

**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 cu-

linary 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

QUI ED ORA

MILLEFOGLIE

di sedano rapa, funghi, melone invernale e
consomme vegetale

Celeriac millefeuille, mushrooms, winter melon and
vegetable consommé

FUSILLO

con sarde in "Saor", pinoli e limone nero

Fusillo with sardines in "Saor", pine nuts and black lemon

PESCE SPADA

Ai carboni con cremoso di funghi, cozze in scapecie
e olio ai fiori d arancio

Grilled swordfish with creamy mushrooms, marinated mussels
and orange blossom oil

FICHI

con lamponi, cardamomo viola e gelato alle foglie di fico

Figs with raspberry, purple cardamom and fig leaf ice cream

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

con peperone di senise, cipollotti e cremoso di aglio nero

Chele con zuppetta fredda, pepe rosa e cetrioli

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

Lobster claws with cold soup, pink pepper and cucumbers

QUAGLIA

Glassata alla birra, salsa alla fricasea e funghi

Quail breast glazed with beer, 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

4 COURSE MENU
WINE PAIRING

CHF 158
CHF 85

6 COURSE MENU
WINE PAIRING

CHF 188
CHF 135

The tasting menus are served for the entire table.

***À la carte:** Each dish is also available à la carte, a surcharge of CHF 15 to CHF 25 may apply
2 courses CHF 118 / 3 courses CHF 138*

MENÙ DEGUSTAZIONE

TASTING MENU

CACCIAGIONE

TERRINA DI CERVO

salsa di cipolle arrostate, sanguinaccio e uva fragola
Deer terrine with roasted onion sauce, black pudding
and concord grape

TORTELLI

farcito di civet di lepore, ostriche e salsa alle 4 spezie
Tortello stuffed with hare 'Civet' style, oysters and 4 spices sauce

CAPRIOLO

ai carboni con barbabietola marinata al Campari
e salsa al cardamomo nero
Roe deer with Campari marinated beetroot
and black cardamom sauce

GERMANO

petto poché con cavolo nero, anguilla affumicata
e cremoso di limone nero
Poached mallard breast with black cabbage, smoked eel
and black lemon cream

MOUSSE AL CIOCCOLATO

con gelato alle nocciole Piemontesi e castagne
Chocolate mousse with Piedmontese hazelnuts ice cream and chestnuts

5 COURSE MENU
WINE PAIRING

CHF 210
CHF 135

The tasting menus are served for the entire table.

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2 courses CHF 118 / 3 courses CHF 138*

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