

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

CAPASANTA

tiepida con cremoso alla mozzarella di bufala,
cedro marinato e salsa alle ostriche

Lukewarm scallop with mozzarella di bufala cream,
marinated citron and oyster sauce

SPAGHETTO

con lardo di seppia e emulsione di Colatura di Alici

Spaghetti with cuttlefish lard and Colatura di Alici emulsion

BOTTONI

con coniglio selvatico, crema di carote e ortica

Bottoni with wild rabbit, carrots cream and nettle

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, rosmarino e spugnole

Quail Breast glazed with beer, Rosemary and morrels

CAPRINO AL BERGAMOTTO

gelato di Shiso e té English Breakfast

Goat curd mousse with shiso ice cream and English Breakfast tea

4 COURSES MENU

CHF 155

6 COURSES MENU

CHF 175

WINE PAIRING

CHF 125

MENÙ ALLA CARTA

À LA CARTE MENU

PER INIZIARE STARTERS

- GAMBERO ROSSO** 42
con finocchio, pompelmo e latte di "Cacio e pepe"
Red prawns with fennel, grapefruit and "Cacio e pepe" milk
- CAPASANTA** 45
tiepida con cremoso alla mozzarella di bufala,
cedro marinato e salsa alle ostriche
Lukewarm scallop with mozzarella di bufala cream,
marinated citron and oyster sauce
- + Caviar 5 g / CHF 25
- ZUCCHINA TROMBETTA** 40
con Babà salato, bearnise affumicata e tè alla melanzana
Trombetta Zucchini with savory Babà, smoker bèarnaise and eggplant tea

MENÙ ALLA CARTA

À LA CARTE MENU

PRIMI PIATTI FIRST COURSES

| | |
|---|----|
| SPAGHETTO | 45 |
| con lardo di seppia e emulsione di Colatura di Alici Spaghetti with cuttlefish lard and Colatura di Alici emulsion | |
| RISOTTO | 48 |
| con lamponi, salvia e crema di erbe Raspberry risotto, sage and aromatic herbs cream | |
| BOTTONI | 42 |
| con coniglio selvatico, crema di carote e ortica Bottoni with wild rabbit, carrots cream and nettle | |
| FUSSILLO | 48 |
| con Sarde in Saor, pinoli e limone nero Fussillo with Sarde in Saor, Pine Nuts and Black Lemon | |

MENÙ ALLA CARTA

À LA CARTE MENU

TERRA
EARTH

CONTROFILETTO DI MANZO

Lattuga romana, cremoso al pistachio di "Bronte" e aceto di finocchio

Beef Entrecôte with roman lettuce, creamy 'Bronte' pistachio and fennel vinegar

75

QUAGLIA

I. Coscia di quaglia, salsa al mais, origano e tartufo estivo

II. Petto di quaglia glassato alla birra, rosmarino e spugnole

Quail

I. Quail leg, corn cream, origan and black truffel

II. Quail Breast glazed with beer, Rosemary and morrels

120

AGNELLO

marinato al 'Genepì', taccole, acciughe salate e cremoso al rabarbaro

Lamb marinated with 'Genepì', snow peas, salted anchovies and rhubarb cream

67

MENÙ ALLA CARTA

À LA CARTE MENU

MARE
SEA

TRIGLIA

Con salsa al cacciucco, cannolicchi e zafferano di Sardegna

Red mullet with Cacciucco Sauce, Razor Clams and Sardinian Saffron

65

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

95

+ Caviar 5 g / CHF 25

MENÙ ALLA CARTA

À LA CARTE MENU

DOLCI
DESSERTS

| | |
|--|---------|
| CAPRINO AL BERGAMOTTO gelato di Shiso e English Breakfast Goat curd mousse with Shiso ice cream and English Breakfast tea | 24 |
| MOUSSE AL CIOCCOLATO con gelato e crema di nocciole Chocolate mousse with hazelnuts ice cream | 20 |
| AMAZAKE MOUSSE Zuppa di riso fermentato con rabarbaro 'Amazake' rice dessert with rhubarb and rapeseed oil | 24 |
| FORMAGGIO piccolo / grande small / big | 20 / 28 |

I NOSTRI MENU DEGUSTAZIONE SONO SERVITI PER L'INTERO TAVOLO
Our tasting menus are served for the entire table

Prices in CHF. VAT included. Cross-contamination of allergens during preparation cannot be completely ruled out. Depending on seasonal availability, the following products may have been frozen at source or purchased fresh and frozen directly in our kitchen: Prawns, langoustines, amberjack, sea urchin, sea anemone, foie gras. Please inform our staff about your allergies or intolerances.

ORIGINS

MEAT

| | |
|--------|-----------------|
| Beef | Switzerland |
| Quail | Bresse / France |
| Lamb | Switzerland |
| Rabbit | France |

FISH

| | |
|-------------|----------------|
| Scallop | France |
| Red prawn | Sicily / Italy |
| Red Mullet | Portugal |
| Razor Clams | France |
| Lobster | France |
| Caviar | China |
| Sardine | Portugal |
| Cuttlefish | Italy |

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