SAVOY

BRASSERIE

ENTRÉES

N25 OSCIETRA CAVIAR CLASSIQUE 95/350

30g/125g mit traditioneller Garnitur, Blinis

30g/125g with traditional garnish, blinis

LE TARTARE 28/48

Rindstartar, Sauerrahm, Toast

Beef tartar, sour cream, toast

Mit 5g Oscietra Kaviar +18

With 5g Oscietra caviar

TOMATE FARCIE AU CRABE 42

Sizilianische Tomate gefüllt mit Taschenkrebs, Dashi-Gelee, Basilikum

Sicilian tomato stuffed with crab, Dashi jelly, basil

TERRINE DE FOIE GRAS 40/50

Entenleber, Rhabarber, Hibiskus, Brioche

Foie gras, rhubarb, hibiskus, brioche

SALADE NIÇOISE 39

Balfego Thunfisch, Wachtelei, Oliven, rote Zwiebel, Romana Salat

Balfego tuna, quail egg, olives, red onion, romaine lettuce

SALADE D'ASPERGES 36

Spargelsalat, marinierte Erdbeeren, Stracciatella di Bufala, Holunderblüten-Bärlauch-Dressing

Asparagus salad, marinated strawberries, buffalo stracciatella cheese, elderflower wild garlic dressing

PLAT DU JOUR

Spezialität des Tages 38

Special of the day

MO-FR Lunch limited availability

Chef de cuisine: Benjamin Halat
Restaurant Manager: Panagiotis Kissas
Head Sommelier: Matteo Rimoldi

All prices include 8.1 % VAT and are in CHF.

For information concerning allergies or intolerances, please refer to our service personnel.

HUÎTRES DE GILLARDEAU N°2

CLASSIC 12

Austern, Schalottenvinaigrette, Ponzu, Chesterbrot

Oysters, shallot-vinaigrette, ponzu, chester bread

ROCKEFELLER 12

Gebackene Austern, Spinat, Miso-Hollandaise, Sbrinz

Baked oysters, spinach, miso-hollandaise, Sbrinz

Preis pro Stück
Price per piece

Mindestbestellung 3 Stück
Minimum order 3 pieces

ŒUF 28

Onsen Ei, Sauce Verte, Kartoffel

Onsen egg, sauce verte, potato

Mit 5g Oscietra Kaviar +18
With 5g Oscietra caviar

VELOUTÉ D'ASPERGES 32

Spargelschaumsuppe, gebratene Froschschenkel, knuspriger Knoblauch

Asparagus foam soup, fried frog legs, crispy garlic

Origin of Fish:

Oysters, scallops, frog legs, crab, scorpionfish, sea bass, red mullet: France; Tuna: Spain;
Caviar: China (caught), Germany (cured)
Cod: North-East Atlantic

POISSONS

BOUILLABAISSE 74

Traditionelle Fischsuppe mit Rotbarbe, Rascasse, Wolfsbarsch und Jakobsmuscheln, Sauce Rouille, geröstetes Baguette

Traditional fish soup with red mullet, scorpionfish, sea bass and scallops, sauce Rouille, toasted baguette

LOTTE EN ESCABÈCHE 66

Seeteufel, Escabèche, Peperoni, knuspriger Reis-Chip

Monkfish, escabèche, bell pepper, crispy rice chip

MORUE 69

Konfierter Kabeljau, Muschel-Nage, Blattspinat, Brunnenkresse

Confit cod, shellfish nage, spinach, watercress

VIANDES

SELLE D'AGNEAU 72

Lammrücken, gerösteter Couscous, Ratatouille, Senf-Saat-Jus

Saddle of lamb, roasted couscous, ratatouille, mustard seed jus

FILET DE BŒUF 69

Rinderfilet, weisser Spargel, Kartoffeln, Sauce Hollandaise

Beef Tenderloin, white asparagus, potatoes, sauce hollandaise

Laktosefrei
lactose free

Vegetarisch
vegetarian

Glutenfrei
gluten free

Vegan
vegan

SAVOY CLASSIQUES

ESCALOPE VIENNOISE 51

Wiener Schnitzel, Preiselbeeren

Wiener Schnitzel, cranberries

Wahlweise dazu / served with

Kartoffel-Gurkensalat 8
Potato cucumber salad

Pommes frites 8
French fries

Weisser Spargel, Sauce Hollandaise 28
White asparagus, sauce hollandaise

ÉMINCÉ DE VEAU ZURICHOIS 58

Zürcher Kalbsgeschnetzeltes, Champignons, Rösti

Stewed veal, mushrooms, Rösti

LE BURGER 48

Wagyu Burger, Gruyère, Zwiebeln, Trüffelmayonnaise, Pommes frites

Wagyu burger, Gruyère cheese, onions, truffle mayonnaise, french fries

DU JARDIN

ASPERGES 48

Spargel, glasierte Morcheln, frische Erbsen, Buchweizen-Koji, vin jaune

Asparagus, glazed morels, fresh peas, buckwheat koji, vin jaune

ASPERGES À LA HOLLANDAISE 37/55

Weisser Spargel, Kartoffeln, Sauce Hollandaise

White asparagus, potato, sauce hollandaise

Wahlweise dazu / served with

Kochschinken 14
Cooked ham

Rohschinken 18
Air cured ham

Origin of Meat:

Beef Tartar: Switzerland;
Beef Tenderloin: Australia*;
Cooked ham: Switzerland; Air cured ham: Italy;
Veal: Switzerland; Lamb: Ireland;
Duck Liver: France;
Wagyu Burger: Australia*;

*May contain antibiotics and/or hormones.