

Mövenpick reinvents Swiss classics for a modern palate, blending tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide.

STARTERS

STEAK TARTARE (GF, LF)

One of Mövenpick’s biggest culinary success stories is its steak tartare, which over time our chefs have polished to perfection. It has become a classic not just in Switzerland, but all over the world.

ROOF’S BREAD BASKET FOR TWO

Rye bread, bread crisps, caramelised butter and chicken pâté

FROM THE BALTIC SEA (GF)

Marinated sardines, smoked eel mousse, trout with radish and fish salad with potato

QUAIL & RASPBERRY (GF, LF)

Apple balsam-glazed quail from Southern Estonia with raspberry sauce and chicory slaw

BEETROOT & HUMMUS (LF, V)

Sliced beetroot with beetroot hummus, mangold leaves, apple gel, pickled onions and nuts

SPINACH SOUP (LF, V)

Spinach leaves, kale, asparagus, parsley, celery, nuts and croutons

FARM SALAD (LF, VG)

Courgette, beans, tomato, apple, aubergine, red onion, sweet pepper, avocado cream and croutons

- 22

with grilled chicken

+7 (GF, LF)
- with grilled goat cheese

+7 (GF, LF, VG)
- with prawns

+11 (GF, LF)

MAINS

FISH (GF, LF)

Local catch of the day with potatoes, bean cream, caviar and chive sauce

GUINEA FOWL (LF)

Guinea fowl fillet with Jerusalem artichoke & onion purée, tomato couscous with chickpeas and pomegranate sauce

ELK

Braised elk with parsley cream, creamy swede bake, roasted root vegetables and green pepper sauce

MUSHROOM RISOTTO (GF, LF, VG)

Rice with wild and cultivated mushrooms, truffles and cheese

- with grilled chicken

+7 (GF, LF)
- with grilled prawns

+11 (GF, LF)

DESSERTS

SWISS CARROT CAKE (GF, VG)

A modern take on traditional Swiss Rüebliehueche: a gluten-free version that is light, airy and full of flavour, topped with silky smooth cream cheese frosting

CARAMEL & MIXED GRAINS (VG)

Mixed grain cheesecake with caramel and cranberry sauce

BLACKCURRANT (VG)

Blackcurrant & yoghurt mousse with crumbled rye bread and berry gel

CHOCOLATE & SEA BUCKTHORN (VG)

Chocolate cake with chocolate cream and sea buckthorn jam

CHEESE FOR TWO (VG)

Selection of local farm cheese with spicy artisan jams

ICE CREAM OR SORBET (GF, VG)

- with fresh berries

+2 (GF/LF/V)
- with sauce

+1

Ask your server for today’s options.

GF – gluten-free
LF – lactose-free
VG – suitable for vegetarians (not suitable for vegans)
V – vegan

Please inform your server of any allergies and special requests prior to placing your order. In preparing our dishes we use lactose-free, plant-based milk and cream.