

Discover Mövenpick's signature dishes - Swiss classics where tradition meets contemporary touches. Enjoy these timeless, perfectly refined dishes loved in Mövenpick hotel restaurants around the world.

## STARTERS

### **BEEF TARTARE** (LF) **24**

Beef tenderloin, capers, shallot, chilli, Worcestershire sauce, Dijon mustard, garlic, quail egg, pickled cucumber, wild garlic mayonnaise, fresh herbs, crispy bread

*One of Mövenpick's greatest culinary success stories is beef tartare, which our chefs have gradually refined to perfection. It has become not only a Swiss classic, but a global one.*

### **TUNA TARTARE** (LF, GF) **15**

Tuna, soy sauce, avocado, sesame, sesame oil, yuzu sauce, red radish, spring onion, sesame crisp, fresh herbs

### **BUFFALO MOZZARELLA SALAD** **14**

Buffalo mozzarella, yellow and red cherry tomatoes, wild garlic pesto, pine nuts, cress, olive dust, tomato-olive baguette

### **ROASTED SCALLOP** (GF) **19**

Cauliflower purée, prawn cracker, scallop, trout roe, fresh herbs, vinaigrette

### **QUINOA AND ASPARAGUS SALAD** (V, LF, GF) **11**

Quinoa, asparagus cream, courgette, bell pepper, cherry tomato, red onion, asparagus, cauliflower cream, kale

### **SILKY PEA PURÉE SOUP** (V, LF, GF) **10**

Peas, lemon, lemongrass, roasted nuts

## MAIN COURSES

### **ROOF FISH WITH LEMON BUTTER SAUCE AND TROUT ROE** (GF) **24**

Fish fillet, baby potatoes, peas, asparagus, leek, spinach, lemon butter sauce, dill oil, trout roe

### **GRILLED LAMB RUMP** (GF, LF) **29**

Red wine sauce, pea and mint purée, baby carrot, bimi, king oyster mushroom

### **GRILLED BEEF RIBEYE** (GF) **39**

Silky celeriac cream, bordelaise sauce, chimichurri butter, broccolini, potato fondant, baby beetroot

### **GRILLED OCTOPUS** (GF, LF) **28**

Spicy nduja potato, red pepper sauce, cress, vinaigrette

### **CAULIFLOWER** **19**

Cauliflower purée, baby carrot, salsa verde, parsnip cream, bimi

## SIDES

Baby potatoes with wild garlic butter	<b>5</b>
Summer vegetables	<b>5</b>
Bread basket for two	<b>5</b>

## DESSERTS

### **SWISS CARROT CAKE** **10**

Cream cheese cream, carrot syrup, carrot, almond

*A modern interpretation of the traditional Swiss Rüblichueche. Our contemporary carrot cake is light yet full of flavour, finished with a silky cream cheese glaze.*

### **MILLE-FEUILLE** **13**

Silky vanilla cream, raspberry, raspberry sorbet, pistachio crumble

### **PANNA COTTA** (GF) **9**

Vanilla panna cotta, strawberry, raspberry, blueberry, redcurrant, passion fruit sauce

### **CHOCOLATE CAKE** **11**

Chocolate cake, lemon cream, pistachio ice cream, lemon verbena

### **SELECTION OF ICE CREAM AND SORBET WITH BERRY SALAD** **4 / scoop**

One scoop of ice cream or sorbet with berry salad. Please ask your server about today's available flavours.