

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 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

Fresh fish, 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 (GF, LF, VG) 19

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

SIDES

Baby potatoes with wild garlic butter (GF, LF, VG) 5

Summer vegetables (GF, LF, V, VG) 5

Bread basket for two 5

DESSERTS

SWISS CARROT CAKE (GF) 10

Cream cheese cream, carrot syrup, carrot, almond

A modern interpretation of the traditional Swiss Rüeblischueche. Our contemporary gluten-free 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, fresh berries, 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 (GF) or sorbet (LF, GF, VG, V) with berry salad.

Please ask your server about today's available flavours.