

APPETIZERS

Park Hotel Langoustine Cocktail 🍤

Mango chutney | salad chiffonade | cocktail sauce

32

Stone Oven Pinsa Truffata 🍄

Stracciatella | summer truffle | pepper

34

Chilled Gazpacho 🌿

Cold tomato soup | olive oil | toasted bread

22 | Shot 9

Carpaccio of Breton Sea Bass 🌿

Cucumber | ginger vinaigrette | lemon verbena

42

Prosciutto Iberico e Melone

Pata Negra ham | melon | pine nuts

36

Mediterranean Avocado Ceviche 🌿

Ajo blanco | peach | smoked olive oil

28 | 34

Gillardeau Oysters No. 2 🍤

From the French Atlantic coast

Gratinated or natural

3 pieces 36 | 6 pieces 66

Kaviari Caviar – Park Hotel Edition 🍤

Blinis | crème fraîche | egg yolk | chives

Kristal Kaviar – 30g 135 | 50g 195 | 100g 375

Beluga Kaviar – 50g 475

SALADS

Garden Salad 🌿

Young leaf salads | citrus honey dressing

20 | 26

Park Hotel Caesar Salad 🍷

Lettuce | Caesar dressing | Sardinian bread

32

“Green Goddess Salad” 🌿

Green leaves | avocado | pistachio | Pecorino

30

Stracciatella di Burrata 🍷

Heritage tomato | beefsteak tomato | basil

36

Watermelon Salad 🌿

Rocket | Cerignola olives | yuzu pearls

28

PASTA

Tagliolini alla Chitarra Cacio Pepe 🍷

Creamy cacio e pepe sauce | scallops

48 | vegetarian 32

Orecchiette al Brokkoli 🌿

Broccoli | cacio ricotta | bread croutons

30 | 38

Fussilioni alla Crudaiola 🌿

Stracciatella | cherry tomato sugo | basil

30 | 38

GRILL

Appenzell Corn-Fed Chicken Breast (CH) 🍷

approx. 180g | 48

Black Angus Ribeye (US)

approx. 250g | 76

Swiss Veal Chop (CH) 🍷

approx. 300g | 78

Heritage Pork Ribs (CH) 🍷

approx. 280g | 54

Wild-Caught Pike-Perch Fillet (CH/NL) 🌿

approx. 150g | 68

Tristan Rock Lobster (ZA) 🍷

2 pieces | 74

Black Angus Beef Fillet (US)

approx. 180g | 84

Lady's cut approx. 120g | 58

Wagyu from Kagoshima (JP)

Fillet per 100g | 195

Ribeye per 100g | 135

CLASSICS

Hand-Cut Beef Tartare 🍷

Dijonnaise | chives | focaccia

36 | 54

Veal Fillet Medallions “Zurich Style” 🍷

Morel cream sauce | crispy rösti

48 | 76

Aubergine Parmigiana 🌿

Parmesan | basil oil | melted tomato

32 | 44

Park Hotel Club Sandwich

Chicken or halloumi or langoustine

48 | 38 | 48

The Wagyu-Burger 🍷

BBQ sauce | bacon jam | brioche bun | cheddar

52

Choose crispy rosemary fries or a small garden salad as a side.

SIDE DISHES

Tomato salad with pine nuts 12 🌿

Grilled vegetables with basil pesto 14 🍷

Green asparagus with wild broccoli 14 🌿

Sweet & spicy tempura cauliflower 14 🍷

Crispy rosemary fries 12 🌿

Truffle fries 18 🌿

Mashed potatoes 12 🍷

Truffle mashed potatoes 18 🍷

Steamed basmati rice with lemon 10 🌿

SALAD ADD ONS

Corn-fed chicken tagliata 24 🍷

Sautéed beef fillet strips 28

Tiger prawns with lemon & thyme 24 🌿

Vegetarian köfte with yoghurt 16 🌿

Grilled halloumi with oregano 16 🍷

GRILL ADD ONS

“Surf & Turf” | Rock Lobster 36 🍷

“Rossini” | Foie gras & truffle 32

“Bordelaise” | Bone marrow 28

SAUCES

Café de Paris | sauce béarnaise légère

beurre blanc | sauce pepito | fig aioli

herb butter

vegetarian 🍷 vegan 🌿 local 🍷 light 🍷

veg. option 🍷 vegan option 🌿 sustainable 🌿



All prices are in CHF and include 8.1% VAT.



Scan the QR code for allergen information.