



EUROPEAN CUISINE MEETS ASIAN FLAVOUR

The very best ingredients brought together
and complemented by all the refinement of Far-Eastern flavours.

Let yourself be surprised.

Stephanie Heid

CHEF DE SERVICE

Philipp Heid

CHEF DE CUISINE



Guide MICHELIN



GaultMillau

PRISMA



OMAKASE MENU

Culinary surprise journey through
the PRISMA flavour kitchen.
Enjoy different small dishes to share
for each lap.

Journey in TWO laps

110 p.p.
without dessert

Journey in THREE laps

145 p.p.

Journey in FOUR laps

175 p.p.

All prices are in Swiss Francs and include VAT.



A LA CARTE

SWISS SHRIMPS

Coconut_Mango_Cashew_Salad

44

ZEELAND «SUMMER OYSTER»

PRISMA Style_3 pieces

28

RIGI VEAL TATARE

Wasabi_Sourcream_Mizuna

38

Upgrade:

CRYSTAL CAVIAR

20g_85 50g_185 100g_350

TOMATO ESSENCE

Dashi_Tuna_Edamame

32

OUT OF THE OCEAN

Peas_Sepia_Thaicurry_Rice crunch

42/52

GYOZA WITH SWISS SHIITAKE

Grilled Mushrooms_Broccoli_Belper Cheese

36/48

BREAST AND LEG OF ALPSTEIN GUINEA FOWL

Massamancurry_Pak Choi_Barley_Cucumber

60

VARIATION OF KIWI

Matcha from Nishio_Curd_Oxalis

28

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WE'RE GLAD TO RELATE
MANY OF OUR
FIRST CLASS PRODUCTS
FROM THE DIRECT ENVIRONMENT.

DECLARATION

Pork: Platzhirsch Fleischspezialitäten_Lützelflüh (CH)

Poultry: Alpstein Poulet_Appenzell (CH)

Veal: Vitznau_Hinterbergen (CH)

Shellfish: Bretagne (F)_ Zeeland (NL)

Crustaceans: Swiss Shrimp_Rheinfelden (CH)

Fish: Pacific_Atlantic Ocean

Eggs: Brigitt Zimmerman_Vitznau (CH)

Cheese: Rolf Beeler_Mellingen (CH)

Vegetables: Salvador Garibay_Weggis (CH)

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