



EUROPEAN CUISINE MEETS ASIAN FLAVOUR

«BY CHEF PHILIPP HEID & TEAM»

OMAKASE SHARING TASTE AROMA GESCHMÄCKER ASIEN
ERLEBNISSE SURPRISING EXPERIENCE CASUAL INSPIRING
JOURNEY TEILEN REISE FUSION TRAVEL ÜBERRASCHEND
GENÜSSE EUROPE FLAVOURS ENTDECKEN GESELLIGKEIT

TWO CULTURES ONE PLATE



PRISMA



OMAKASE MENU

Journey through the PRISMA flavour kitchen.
Enjoy different small dishes
to share for each lap.

Journey in TWO laps

STARTER_MAIN

125

Journey in THREE laps

STARTER_MAIN_DESSERT

145

Journey in FOUR laps

STARTER_INTERMEDIATE_MAIN_DESSERT

175

Journey in FIVE laps

STARTER_INTERMEDIATE_MAIN_CHEESE_DESSERT

195

All prices are in Swiss Francs and include VAT.

OMAKASE WINE JOURNEY

Journey in TWO laps	55
Journey in THREE laps	67
Journey in FOUR laps	85
Journey in FIVE laps	108

OMAKASE UPGRADE

SWISS CHEESE	30
Rolf Beeler's Selection «PRISMA Style»	
KAVIARI KRISTAL KAVIAR	pro 10g 45
Refined in Paris, served with the starter	
ENTRECÔTE OF JAPANESE WAGYU A5+	75
Grilled on the conro grill over charcoal	
TEMPURA OF THE LANGOUSTINE	per piece 48
Norwegian lobster in the largest calibration	

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

DECLARATION

Eggs: Brigitt Zimmerman_Vitznau (CH)

Fish: Edelkrebs AG_Sins (CH)_Pacific_Atantic Ocean

Poultry: Alpstein Poulet_Appenzell (CH)

Vegetables: Salvador Garibay_Weggis (CH)

Cheese: Rolf Beeler_Mellingen (CH)

Crustaceans: Swiss Shrimp_Rheinfelden (CH)

Lamb: Donald Russel_Aberdeenshire (GB)

Fruit: Ruedi Gössi_Weggis (CH)

Beef/Veal: Vitznau_Hinterbergen (CH)_Miyazaki (JP)

Shellfish: Zeeland (NL)

Pork: Platzhirsch Fleischspezialitäten_Lützelflüh (CH)