

# Ginger

## A LA CARTE MENU

Miso Soup / Tofu / Spring Onions / Wakame	9
Summer Salad / Ginger - Lime Dressing	10
Seabass / Nori Tempura / Kizami Wasabi / Avocado	16
Soba Noodles / marinated Eggplant / Zucchini / Cherry Tomato	18
Octopus / Yuzu - Cucumber / Shiso	21
Miso Eggplant / fermented mango - honey	18
Tuna Tartare / Ikura / Chive / Yuzu - Dressing / Nori Tempura	25
Kingfish aburi / pickled Spring Onions	24
Chawan Mushi: Royale with Octopus / Crab / Edamame / Shiitake	22
Snow Crab / Avocado / Cucumber / pickled Daikon Radish / Herbal oil	27
Summer roast saddle of venison / Dashi - Sweetpotato / grilled Peach / marinated Frisee lettuce	32
cooked Celery Root / Nashi - Gel / fresh Perigordtruffle	29
Roasted Codfish / green Beans / Sugar Peas / Bonitoflakes	26
Lobster / crispy Sushi Rice / Pear - Gel / Shiso / Sorrel	32
Buta no Kakuni: 48h cooked Pork Belly / Karashi Mustard / Ocr	23
Yakitori - swiss Chicken / Rhubarb Chutney / Maitake Mushroom	25
roasted Beef Filet / japanese BBQ Sauce / Cucumber - Sesame Salad	29
grilled Wagyu Miyazaki A4 Entrecote 100g / BBQ Sauce / Cucumber - Sesame Salad	75
Sushi Platte / „Ginger Style“	149
homemade Ice Cream	6
Plum Compote / Cookie Crumble / Matcha / Plum Ice Cream	14
Panna Cotta / Lemon - Ginger - Shiso / Mango	14
Cheesecake / Raspberry Sauce	16
2 Mochi Ice Cream	9

## TASTING MENU

5 course per person 120

with Wagyu 165

vegetarian 110

Ethically unequivocal quality of the products we serve in our restaurant is vitally important to us. That's the reason why we strictly use fish from partners which guarantee certified fishing methods. We get our meat mainly from Swiss firms and we go whenever possible for seasonal vegetables. If required, we inform you about the allergens in our dishes.

Beef: Ireland, Japan / Chicken: Switzerland

Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Seabass: Greece

Pulpo: Italy / Lobster: Canada / Crab: Canada

All prices incl. 7.7% taxes in CHF