

# Ginger

## A LA CARTE MENU

mixed Pickles	10
Miso Soup / Tofu / Spring Onions / Wakame	9
Cabbage Salad / Ginger - Lime Dressing	10
Patato - Ajizuke Egg Salad / Yuzu / Shiso / Wasabi - Herboil	16
housemade Tofu / Mushroom - Soja - Gingersauce / Perigordtruffle	22
Tuna Tatar / Watermelon / Daikon / Miso - Eggolk Emulsion	25
„something like a Sushiroll“	16
Sushi Rice / Nori / caramelized Salmon / Pickles / Mayo / Shichimi	
pickled Spencer Gulf Kingfish aburi / grilled Pear / Celery Chips	25
Dashi - Cabbage / Dukkah / Soy - Mirin - Garlic Sauce	18
Pulpo / Pimientos de Padron / Daikon / Sepia-Patato-Espuma	26
Miéral Chicken / Konbu - Shiitake Tapenade / Ginger Shiitake	29
Wagyu Kagoshima A3 Entrecote / marinated Aubergines	45
„catch of the day“ / ask for the daily fish dish	26
homemade Ice Cream	6
Cheesecake / Raspberry Sauce	14
Lemoncurd / Yuzu Glace / white Chocolate Crumble	14
2 Mochi Ice Cream	9

## TASTING MENU

4 Course per Person 85  
6 Course per Person 130

vegetarian 75 / 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.

Meat: Wagyu Beef: Japan / Chicken: France  
Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Pulpo: Italy  
All prices incl. 7.7% taxes in CHF