

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
Kingfish aburi / pickled Spring Onions	24
Snow Crab / Avocado / Cucumber / pickled Daikon Radish / Herbal oil	27
Tuna Tartare / Ikura / Chive / Yuzu - Dressing / Nori Tempura	25
Miso Eggplant / fermented Mango - Honey	18
Kingfish Ceviche: Coconut - Cucumber - Gingersauce / Aji Amarillo / Yuzu - Gel	27
Summer roast saddle of venison / Dashi - Sweetpotato / grilled Peach / marinated Frisee lettuce	32
Inari Tempura / Shiitake / Coriander / Shiso / Soy - Mirin Dip	18
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 / Ocra	23
Yakitori - swiss Chicken / Peach Chutney / Shiitake Mushroom	25
roasted Beef Filet / green Beans / Spring Onions / Orange	29
grilled Wagyu Miyazaki A4 Entrecote 100g / Kombu - Shiitake Tapenade	75
Sushi Platte / „Ginger Style“	149
homemade Ice Cream	6
Plum Compote / Cookie Crumble / Matcha / Peach 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