

Ginger

A LA CARTE MENU

Miso Soup / Tofu / Spring Onions / Wakame	9
Seabass / Nori Tempura / Kizami Wasabi / Avocado	16
Octopus Carpaccio / Pear / Ponzu Sauce / Finger Limes	23
Kingfish Carpaccio / smoked Beetroot / Yuzu Kosho / Mandarin Ponzu	24
Miso Eggplant / fermented Mango - Honey	18
Snow Crab / Avocado / Cucumber / pickled Daikon Radish / Herbal oil	27
Tuna Tartare / Ikura / Chive / Yuzu - Dressing / Nori Tempura	25
Beetroot smoked / Rice Paper / pickled yellow Beetroot	16
Beef Tataki / Ponzu / Kizami Wasabi / Onion Crunch / pink Pepper	29
Udon / mixed Mushrooms / Dashi	23
Roasted Scallop / Shiitake / Tempura Enoki Mushrooms	22
Buta no Kakuni: 48h cooked Pork Belly / Karashi Mustard / Ocra	23
Roasted Pikeperch / Sea - Asparagus / Fishroe - Sake Sauce / Chives	26
Salsify roasted / Sesame Espuma / Salsify Chips	21
Lobster with Truffle - Butter Sauce / Mixed Seaweed	29
Roasted Challans Duck Breast / fermented Garlic - Onion - Miso Puree / Orange - Sauce	32
grilled Wagyu Miyazaki A4 Entrecote 100g / Kombu - Shiitake Paste	75
Sushi Plate / „Ginger Style“	149
homemade Ice Cream	6
Yuzu Curd / Cookie Crumble / Green Tea Ice Cream	14
Quince Mousse / Quince - Compote	14
Cheesecake / Raspberry Sauce	16
2 Mochi Ice Cream	9

TASTING MENU

5 course per person 130

with Wagyu 170

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, Pork: Switzerland / Duck: France
 Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Seabass: Greece
 Pulpo: Italy / Lobster: Canada / Crab: Canada / Scallop: Netherlands / Pikeperch: Estonia
 All prices incl. 7.7% taxes in CHF