

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 aburi / Black Radish / Watermelon Radish / Yuzu	24
Marinated Baby - Lettuce / Yuzu - Gel / Shiso / Mustard Seeds / Herbmayo	18
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
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
Lobster with Truffle - Butter Sauce / Mixed Seaweed	29
Onsen Egg / Porcini / Shimeji Mushroom / Potato Espuma / white Truffle	29
Roasted Red Snapper / puréed Cauliflower - Katsuobushi / Watercress	26
Roasted Saddle of Vension / Red Cabbage - Japanese Style / Chestnut / Mushrooms / Figs	36
grilled Wagyu Miyazaki A4 Entrecote 100g / Kombu - Shiitake Paste	75
Sushi Plate / „Ginger Style“	149
homemade Ice Cream	6
Figs marinated with Pink Pepper / Kaki / Yuzu Ice Cream	14
Chestnut Mousse / Kaki - 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 / Roasted Saddle of Vension: Austria
Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Seabass: Greece
Pulpo: Italy / Lobster: Canada / Crab: Canada / Scallop: Netherlands / Snapper: Mediterranean Sea
All prices incl. 7.7% taxes in CHF