

Ginger

A LA CARTE MENU

Mixed Pickles	10
Miso Soup / Tofu / Spring Onions / Wakame	9
Cabbage Salad / Ginger - Lime Dressing	10
Onsen - egg / mixed Mushrooms / Potato - Truffle - Espuma / white Truffle	29
Kingfish Ceviche / fermented Chili / Edamame / Shallots / Egg yolk Emulsion	28
Housemade Tofu / Mushroom - Soja - Gingersauce	16
Tuna Tatar / Avocado / pickled Cucumber / Kizami - Wasabi / Chive	25
„something like a Sushiroll“	
Sushi Rice / Nori / Salmon / Pickles / Mayo / Shichimi	16
Pickled Spencer Gulf Kingfish aburi / grilled Pear / Celery Chips	25
Grilled Hokkaido Pumpkin / fermented Apple Purée / Root Vegetable Chips / pickled Shimeji - Mushrooms / Orangesauce	21
Grilled Pulpo / Seaweed / Pimientos de Padron / fermented Radish / Katsuobushi	26
Tori Kaarage - fried Chicken / Garlic - Mayo / Lime - Gingersauce	23
Roast saddle of venison / Eggplant Puree/ roasted Mushrooms / glazed Chestnuts / Orange	35
Wagyu Miyazaki A4 Entrecote / marinated Eggplant	45
Poached Seabass / Nori butter / sweet Miso / Savoy cabbage / Dashi	26
Sushiplate / „Ginger Style“	75
Homemade Ice Cream	6
Cheesecake / Raspberry Sauce	14
Lemoncurd / Yuzu Glace / white Chocolate Crumble	14
2 Mochi Ice Cream	9

TASTING MENU

5 Course per Person 125
vegetarian 115

Wine & Sake Flight 65

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.

Wagyu Beef: Japan / Chicken: Switzerland / Venison: Austria / Seabass: Greece
Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Pulpo: Italy

All prices incl. 7.7% taxes in CHF