

Ginger

A LA CARTE MENU

Mixed Pickles	10
Miso Soup / Tofu / Spring Onions / Wakame	9
Cabbage Salad / Ginger - Lime Dressing	10
crispy Nori Tempura / Loup de Mer aburi / Kizamiwasabi - Avocadocream / Shiso	16
Kingfish Ceviche / fermented Chili / Edamame / Shallots / Egg yolk Emulsion	28
Salmon Tiradito: Salmon Sashimi / Passionfruit - Leche de Tigre / roasted Cancha - Corn / Shisocress	23
Housemade Tofu / Mushroom - Soja - Gingersauce	16
Tuna Tatar / Ikura / Yuzu - Mayo / Yuca-Chips	25
Onsen - egg / mixed Mushrooms / Potato - Truffle - Espuma / white Truffle	29
Grilled Hokkaido Pumpkin / fermented Apricot Purée / Root Vegetable Chips / pickled Shimeji - Mushrooms / Orangesauce	21
Grilled Pulpo / Albula - Potatoes / Aji Amarillo / Salsa Criolla	26
Tori Kaarage - fried Chicken / Garlic - Mayo / Lime - Gingersauce	23
Roast saddle of vension / Eggplant Puree/ roasted Mushrooms / glazed Chestnuts / Orange	35
Wagyu Miyazaki A4 Entrecote 50 gr. / marinated Eggplant	45
Poached Seabass / Nori butter / sweet Miso / Savoy cabbage / Dashi	26
Sushiplate / „Ginger Style“	149
Homemade Ice Cream	6
Lemoncurd / Yuzu Glace / white Chocolate Crumble	14
Vermicelle - Cake / Azuki / Hazelnut Crumble / caramelized Seaweed / Kumquat	16
Cheesecake / Raspberry Sauce	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