

Welcome to Meta,

The cuisine of restaurant Meta is an authentic tribute to culinary art, which revolves around passion and love for our guest. Our philosophy hinges on the use of the highest quality ingredients and on a combination of Mediterranean tradition and unusually sensational exotic flavours.

Chef Luca Bellanca is the true soul of the kitchen. With his creativity and know-how he guides us in the creation of surprising and innovative dishes. Luca has a unique vision that does not draw boundaries and which, on the contrary, harmoniously combines different cultures. His inspiration comes from his Italian origins, as well as from the expertise he gained working around the world.

The kitchen is the beating heart of restaurant Meta; a place where culinary art blends with creativity and passion to create an unforgettable experience.

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*My cuisine draws no boundaries,
harmoniously combining different
cultures.*
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Great Classics Tasting Menu



Peruvian style sea bass ceviche 

Glazed sweetbread, bordelaise and green sauce with foie gras, crispy salad

“Gragnano spaghetti” pasta, smoked butter, Oscietra caviar, sea water leaf and Champagne

Rabbit stuffed ravioli, “Comté” cheese shavings and arugula salad

Black cod with grilled spring onion, oyster mayonnaise and grenoblese sauce 

Iberian pork fillet, “baby romana” lettuce, pineapple chutney, Meta style barbecue sauce and pork popcorn  

Cheeses selection 

Chocolate and raspberries

Great Classics Tasting Menu

CHF 210.-

Enrich your sensorial journey with the wine pairing selected by our Sommelier

CHF 130.-




Med - Fusion Tasting Menu

Spencer Gulf Amberjack, teriyaki sauce
and oyster creamy 

London memories... Egg, bacon,
mushrooms, crumble with “Bona” flour,
potato foam and crispy onion

“Bottoni” pasta stuffed with langoustine,
langoustine consommé and candied
lemon 

Crispy sole fish, sriracha sauce,
asparagus and orange 

Glazed lamb, morels and celeriac
millefeuille 

Rhubarb and saffron textures

Med - Fusion tasting menu

CHF 155.-

Enrich your sensorial journey with the wine pairing
selected by our Sommelier

CHF 110.-



Vegetarian Tasting Menu

Asparagus, Béarnais sauce and “orsino”
garlic 

Oriental style marinated egg 

Roasted Ghocchi, turnip tops “provolone
del monaco” cheese

The Cauliflower

Carrots and fennel pie, candied ginger,
crunchy almonds and “fior di latte” milk
ice-cream

Vegetarian tasting menu

CHF 135.-




Enrich your sensorial journey with the wine pairing
selected by our Sommelier

CHF 100.-




Menu





Starters

- Peruvian style sea bass ceviche  55.-
- London memories... Egg, bacon, mushrooms,
crumble with “Bona” flour, potato foam and crispy onion 38.-
- Asparagus, Béarnais sauce and “orsino” garlic   40.-

First courses

- “Gragnano spaghetti” pasta, smoked butter, Oscietra
caviar, sea water leaf and Champagne 62.-
- Rubbit stuffed ravioli, “Comté” cheese shavings
and arugula salad 44.-
- Roasted Gnocchi, turnip tops “provolone del Monaco”
cheese  41.-

Second courses

- Crispy sole fish, sriracha sauce, asparagus and orange  78.-
- Iberian pork fillet, “baby romana” lettuce, pineapple
chutney, Meta style barbecue sauce
and pork popcorn   74.-
- The Cauliflower  45.-

Dessert

- Chocolate and raspberries 28.-
- Rhubarb and saffron textures 28.-
- Carrots and fennel pie, candied ginger, crunchy almonds
and “fior di latte” milk ice-cream 28.-





meta

M E D F U S I O N

 Gluten free

 Lactose free

 Vegetarian

Please communicate to the service personnel allergies and intolerances.
Our tartares have been treated with blast chilling.
Our fish comes from Mediterranean sea, Adriatic sea, Atlantic sea, Switzerland and Denmark.
Our meats come from Switzerland, Italy, Ireland and USA..

