

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

- 2013** Peruvian style sea bass ceviche 🍷
- 2018** Low temperature cooked egg with sweet potatoes foam, Stilton cheese and Bona flour's crumble." 🌿
- 2021** Rigatoni, redfish and lightly spicy turnip greens
- 2020** Rabbit stuffed ravioli, "Comté" cheese shavings and arugula salad
- 2019** Black cod with grilled spring onion, oyster mayonnaise and grenoblese sauce 🍷
- 2017** Iberian pork fillet, "baby romana" lettuce, pineapple chutney, Meta style barbecue sauce and pork popcorn 🍷 🌿
- 2015** Cheeses selection 🍷
- 2014** Strawberry coulis, basil and lime sorbet with wasabi air
- 2022** Sottobosco... chestnut's "mushrooms", friable loam, red currant and fior di latte ice cream

Great classics tasting menu

CHF 210.-

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

CHF 130.-

**Our tasting menus are intended for the whole table*





Med - Fusion Tasting Menu

Scallop tartare with lightly smoked sauce,
Oscietra caviar, nasturtium, and seed crackers 

Foie gras, beetroots and raspberries

Agnolotti stuffed with Peking duck and figs

Monkfish, curry sauce, pak-choi and lime
mayonnaise 

Swiss Lamb cooked on the barbecue with
pumpkin textures and black truffe 

Chocolate and hazelnut

Med - Fusion tasting menu

CHF 155.-

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

CHF 110.-

**Our tasting menus are intended for the whole table*



Vegetarian Tasting Menu

Buckwheat tart with pumpkin, curry and ginger 🍷

Variation of mushrooms in different baking and textures with Belper Knolle cheese 🍷

Celeriac's tagliatelle, cacio, 7 peppers and pears 🍷

Leek and miso cream, BBQ and crunchy leek with beurre blanc

Our apple tart with green apple sorbet and Calvados

Vegetarian tasting menu

CHF 135.-

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



CHF 100.-

**Our tasting menus are intended for the whole table*




Menu




Starters

- Scallop tartare with lightly smoked sauce, Oscietra caviar, nasturtium, and seed crackers  55.-
- Foie gras, beetroots and raspberries 48.-
- Variation of mushrooms in different baking and textures with Belper Knolle cheese  38.-

First courses

- Agnolotti stuffed with Peking duck and figs 42.-
- Rigatoni, redfish and lightly spicy turnip greens 48.-
- Celeriac's tagliatelle, cacio, 7 peppers and pears  36.-

Second courses

- Monkfish, curry sauce, pak-choi and lime mayonnaise  76.-
- Swiss Lamb cooked on the barbecue with pumpkin textures and black truffe  72.-
- Leek and miso cream, BBQ and crunchy leek with beurre blanc  42.-

Dessert

- Sottobosco... chestnut's "mushrooms", friable loam, red currant and fior di latte ice cream 28.-
- Our apple tart with green apple sorbet and Calvados 28.-
- Chocolate and hazelnut 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.

