

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

- 2021 Tomato, salmorejo, buffalo mozzarella powder, avocado sorbet and caper popcorn (V)
- 2020 Raw carabineros with grilled spring onion, lime and its coral (V) (N)
- 2023 Scampi buttons, its ristretto and pompia lemon (V)
- 2021 Spaghetti di Gragnano, smoked butter, Oscietra caviar, sea sprouts and Champagne
- 2023 Monkfish, curry sauce, Pak-choi and lime mayonnaise (N)
- 2020 Duck, cherries and Asian broccoli (N)
- 2014 Strawberry coulis, basil and lime sorbet with wasabi air (N)
- 2022 Yoghurt and honey

Great classics tasting menu

CHF 210.-

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

CHF 130.-

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



Med - Fusion Tasting Menu

Thai sea bream  

Sweetbreads and apricots

Cuttlefish, potato and pea ravioli

Charcoal-grilled shad with its shred, sea urchin and green apple 

Lamb, peppers and herbs 

Strawberry coulis, basil and lime sorbet with wasabi air 

Peaches and raspberries

Med - Fusion tasting menu

CHF 155.-

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

CHF 110.-

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



Vegetarian Tasting Menu

Greek salad...

Egg with aubergine, onion and Parmesan cheese... homage to mum 🌱

Turnip and Yogurt Risotto 🌱

Potato and morel sauce 🌱

Strawberry coulis, basil and lime sorbet with wasabi air 🌱

Chocolate, mango and passion fruit

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

Thai sea bream  	46.-
Sweetbreads and apricots	41.-
Egg with aubergine, onion and Parmesan cheese... homage to mum  	38.-

First courses

Spaghetti di Gragnano, smoked butter, Oscietra caviar, sea sprouts and Champagne	58.-
Cuttlefish, potato and pea ravioli	42.-
Turnip and Yogurt Risotto  	38.-

Second courses

Charcoal-grilled shad with its shred, sea urchin and green apple 	62.-
Lamb, peppers and herbs 	64.-
Potato and morel sauce 	45.-





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.

