

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

- 2023 Beetroot rose 🍷 🍷
- 2024 Lobster and kohlrabi 🍷
- 2021 Tubetti rigati pasta, squid ink, cuttlefish and grilled altamura crispy bread
- 2023 Peking duck ravioli and figs
- 2022 Smoked black cod, kefir sauce and Granny Smith apple 🍷
- 2020 Venison fillet with parsnips and raspberries 🍷
- 2014 Strawberry coulis, basil and lime sorbet with wasabi foam 🍷
- 2022 Chocolate and hazelnut

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

Spencer's Gulf amberjack sashimi, citrus fruits and ponzu sauce 🍷

Trip to Japan... Crispy cod with onion and salmon roe

Pigeon ravioli with pumpkin and tamarind 🍷

Grilled rockfish with turnip greens and its jus 🍷 🍴

Pluma and Iberian Secreto with daikon, plums and greek yoghurt 🍴

Strawberry coulis, basil and lime sorbet with wasabi air 🍴

Pumpkin, pecans, orange and chai tea ice cream

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

Millefeuille of celeriac, licorice and beurre blanc 


Oriental-style marinated egg  

Pumpkin risotto with Brie de Meaux and chinese mandarin 

Tribute to cauliflower 

Strawberry coulis, basil and lime sorbet with wasabi air 

Tarte tatin with green apple and Calvados sorbet

Vegetarian tasting menu 

CHF 135.-

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

CHF 100.-

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



Menu

Starters

- Spencer's Gulf amberjack sashimi, citrus fruits and ponzu sauce 🍷 44.-
- Trip to Japan... Crispy cod with onion and salmon roe 48.-
- Millefeuille of celeriac, licorice and beurre blanc 🍷 38.-

First courses

- Pumpkin risotto with Brie de Meaux and chinese mandarin 🍷 38.-
- Tubetti rigati pasta, squid ink, cuttlefish and grilled altamura crispy bread 42.-
- Peking duck ravioli and figs 42.-

Second courses

- Tribute to cauliflower 🍷 45.-
- Grilled rockfish with turnip greens and its jus 🍷 🍷 68.-
- Venison fillet with parsnips and raspberries 🍷 62.-

Dessert

- Pumpkin, pecans, orange and chai tea ice cream 22.-
- Tarte tatin with green apple and Calvados sorbet 22.-
- Chocolate and hazelnut 25.-





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.

