



meta

MED FUSION

Welcome to Meta,

kitchen of ideas and inspiration

A place where love and passion are transformed into art
dedicated to our guests.

A unique gastronomic journey that combines the
richness of Mediterranean tradition with surprising and
seductive exotic nuances.

An experience to live and share.



falstaff



LES
GRANDES
TABLES
DE SUISSE



Menu

Med-Fusion

A multi-sensory, borderless journey

Amberjack sashimi, citrus fruits and ponzu sauce 🍷

Trip to Japan: Crispy cod, onion and salmon roe

Pigeon ravioli, pumpkin and tamarind 🍷

Grilled rockfish, turnip greens and its jus 🍷 🌿

Pluma and Iberian Secreto, daikon, plums and greek yoghurt 🌿

Strawberry coulis, basil and lime sorbet, wasabi air 🌿

Pumpkin, pecans, orange and chai tea ice cream

CHF 155

Wine pairing curated by the Sommèlier

CHF 110

*The tasting menu is required for the entire table



Menu

Vegetarian

Celebrating excellence through nature

Millefeuille of celeriac, licorice and beurre blanc 🍴

Oriental-style marinated egg 🍴 🍴

Pumpkin risotto, Brie de Meaux and chinese mandarin 🍴

Tribute to cauliflower 🍴

Strawberry coulis, basil and lime sorbet, wasabi air 🍴

Tarte tatin, green apple and Calvados sorbet

CHF 135

Wine pairing curated by the Sommièr

CHF 100



*The tasting menu is required for the entire table





Menu

À la carte





Starters

Amberjack sashimi, citrus fruits and ponzu sauce 	44.-
Trip to Japan: Crispy cod, onion and salmon roe	48.-
Millefeuille of celeriac, licorice and beurre blanc 	38.-

First courses

Pumpkin risotto, Brie de Meaux and chinese mandarin 	38.-
Tubetti rigati pasta, squid ink, cuttlefish and grilled altamura	42.-
Pigeon ravioli, pumpkin and tamarind 	42.-

Second courses

Tribute to cauliflower 	45.-
Grilled rockfish, turnip greens and its jus  	68.-
Pluma and Iberian Secreto, daikon, plums and greek yoghurt 	62.-

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.

 Gluten Free

 Lactose Free

 Vegetarian



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