

Welcome to Meta,

kitchen of ideas and inspiration

A place where love and passion come together to create culinary art for our esteemed guests.

Embark on a unique gastronomic journey that blends the richness of Mediterranean tradition with surprising and captivating exotic nuances.

An experience to live, celebrate, and share.













Menu Menu Med-Fusion

A multi-sensory, borderless journey

Madai Sashimi 🗓 🗷

"Total Black" Squid 🗷

"Selezione Gentile" Spaghetti with spider crab, lime, and sea herbs

Halibut, pumpkin, Chablis 🗷

Lamb, Greek yogurt, herbal and spicy aromas 🗷

Citrus and pink pepper 🗷

Matcha tea and azuki

CHF 180

Wine pairing curated by the Sommèlier CHF 110

*The tasting menu is required for the entire table



Vegetarian

Celebrating excellence through nature

Carrot, carrot, carrot 🗷

Mushroom salad (1)

Crispy gnocchetto, saffron, Red Cow Parmigiano, black truffle

Grilled artichoke, lemon, Chevrot, and Castelfranco &

Citrus and pink pepper 🗷

Pear, tonka bean, and black sesame

CHF 150

Wine pairing curated by the Sommèlier CHF 100

*The tasting menu is required for the entire table



À la carte

Starters

Madai Sashimi 🖫 🗷	44
"Total Black" Squid 🗷	48
Carrot, carrot 🗷	38
First Courses	
"Selezione Gentile" Spaghetti with spider crab, lime, and sea herbs	44
Venison ravioli with beetroot and red berries	44
Crispy gnocchetto, saffron, Red Cow Parmigiano, black truffle	38
Second courses	
Halibut, pumpkin, Chablis 🗷	68
Lamb, Greek yogurt, herbal and spicy aromas 🖲	62
Grilled artichoke, lemon, Chevrot, and Castelfranco 🗷	45

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.

