



meta

MED FUSION

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.



falstaff



LES
GRANDES
TABLES
DE SUISSE



Menu

Med-Fusion

A multi-sensory, borderless journey

Amberjack, leche de tigre and cucumber 🍴

Scallop, Pata Negra and vin jaune 🍴

Charcoal-grilled lamb ravioli, green curry and mango

Glacier 51, white asparagus, Oscietra caviar and wild garlic 🍴

Duck, cherries and red onion marmalade 🍴

Citrus and pink pepper 🍴

Yogurt, strawberries and rhubarb

CHF 180

Wine pairing curated by the Sommèlier

CHF 110

*The tasting menu is required for the entire table



Menu

Vegetarian

Celebrating excellence through nature

Tomatoes and strawberries  

Vegetables from the garden 

“Selezione Gentile” tubetti rigati pasta, Isigny hay butter,
dandelion and alpine Fontina fondue

Kohlrabi over charcoal, miso and vegetable jus 

Citrus and pink pepper 

Apricot, elderberry and almond

CHF 150

Wine pairing curated by the Sommèlier

CHF 100

*The tasting menu is required for the entire table



Menu

À la carte

Starters

Amberjack, leche de tigre and cucumber 	44.-
Scallop, Pata Negra and vin jaune 	48.-
Tomatoes and strawberries  	38.-

First Courses

Charcoal-grilled lamb ravioli, green curry and mango	44.-
Lobster tortelli, grapefruit and beurre blanc	44.-
“Selezione Gentile” tubetti rigati pasta, Isigny hay butter, dandelion and alpine Fontina fondue	38.-

Second courses

Glacier 51, white asparagus, Oscietra caviar and wild garlic 	68.-
Duck, cherries and red onion marmalade 	62.-
Kohlrabi over charcoal, miso and vegetable jus 	44.-

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 ocean, Antarctica ocean, Switzerland and Denmark.

Our meats come from Switzerland, Italy, Ireland and USA.

 Gluten Free

 Lactose Free

 Vegetarian



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