

# Salon Dracula



## Selected Bites

TO SHARE

### Sansibar Sylt Sardines

Butter, fresh bread

28

### Fried squid

Paprika, chili, spring onion,  
lime aioli, coriander

30

### Torchon foie gras

Papaya compote,  
French brioche

55

### Tuna tartare phyllo roll

cucumber, avocado

42

### Baba Ganoush

Aubergine, tahina  
olive oil

26

### Zucchini flowers

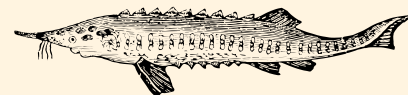
Ricotta cheese,  
lemon skin, anchovies

24

### Steak Tartare

Parmesan cream, nuts,  
capers, chestnut honey

42



## Seafood

### Gambero crudo

Raw sicilian prawns,  
burrata, tomatoe juice

80

### Oscietra Golden Caviar

Different sizes from

110

### Gillardeau oysters

Lemon, vinaigrette  
6pcs/ 12pcs

9 each

### Prawn cocktail

Lettuce,  
cocktail sauce

75

## Side Dishes

### Pomme allumette

Spinach

### Mashed potatoes

Roasted cauliflower

18

### Green salad

15

## Kitchen Menu



## Mains

### Sea bass filet

Jerusalem artichokes, mustard seeds

72

### Classic Angus beef filet

Potatoe millefeuille, winter greens

72

### Wiener Schnitzel

Cucumber and potatoe salad, red currant jam

55

### Spring chicken

Baby fennel, pomme allumette

45

### Côte de veau

Potatoe millefeuille, winter greens

75

## Dessert

### Chocolate lava cake

Chocolate, love

25

### Coppa Rossa

Vanilla ice cream, berries

25

### Sgroppino Dracula

Vodka, Prosecco, lemon sorbet

25

### Crème Brûlée

Tahiti vanilla, wild berries

25

### Iced Vodka

Shot or bottle

20/340



Mortals Nighttime Membership  
CHF 40

## Food Declaration & Dietary Requirements

The aim of our chef de cuisine, Marco D'Agati, is to source the majority of the ingredients from Switzerland and Europe. Our meat comes exclusively from Swiss farms. Dairy products are mostly sourced from northern Italy and fish from Europe. Please contact our team if you have any questions about food intolerances. All prices incl. Swiss VAT.

## Cocktails

TO START THE NIGHT

### Bellini

Peach purée, Champagne

### Negroni

Gin, Campari, vermouth

### Iva Spritz

Dry vermouth, grapefruit,  
prosecco

### Espresso Martini

Vodka, Kahlúa,  
espresso

30



## Salads & Starters

### Burrata Pugliese

Tomatoe cream, pesto, croutons

32

### Cipriani beef carpaccio

Venetian dressing

40

### Orange & fennel salad

Walnuts, pomegranate,  
radicchio

24

### Parmigiana

Eggplant, basil, tomatoes,  
parmesan

30

### Artichoke salad

Marinated raw artichokes, avocado,  
lemon, pistachio

32

### Meat balls

Tomatoe sauce,  
fresh basil

35



## Pasta & Soups

### Truffle homemade tagliolini

Butter/ fresh truffle

58

### Winter minestrone

Seasonal vegetables, parmesan

22

### Cacio e Pepe

Mezze maniche pasta, saffron

45

### Mint velouté

Zucchini, peas, wilted spinach

22

### Prawn pasta

Red mazara prawns, zucchini blossoms

58

### Carrot & cumin soup

Crispy bacon, coriander

22

## Sauces

Béarnaise

Jus de viande

Green pepper