

CRUDO

MAGURO CEVICHE

Roter Thunfisch, frischer Ingwer, Sesam, Wegerich, Shiso 35
Red tuna, fresh ginger, sesame, plantain, shiso

SUZUKI CEVICHE

Wolfsbarsch, Trüffel, Ponzu, kandierte Limette, Furikake 36
Truffle -Seabass, ponzu, candied lime, furikake

SHAKE CEVICHE

Lachs, Passionsfrucht, Avocado, Ikura, Aji Amarillo, Samphire 29
Salmon, passion fruit, avocado, ikura, aji amarillo, samphire

HAMACHI TIRADITO

Bernsteinmakrele, Yuzu-Kaviar, schwarzer Knoblauch,
Wakame, cancha, Jalapeno 34
Yellowtail Amberjack, yuzu caviar, black garlic, wakame,
cancha, jalapeno

GAMBA ROJA CARPACCIO

Rote Garnelen, Bisqueschaum, Kaviarbutter, Kakao, Anacardo 38
Gambero Rosso, Bisque foam, caviar butter, cacao, anacardo

OSTRA 3/6 PZ

Frische Austern, eingelegte Algen, geröstete Jalapeno-Vinaigrette 24/42
Fresh Rock oyster, pickled seaweed, roasted jalapeno vinaigrette

GYU TATAKI

Rindfleisch-Tataki mit Shichimi-Togarashi, Ponzu-Wasabi-Sauce,
Soja-Ei, Takuan 38
Beef tataki, shichimi togarashi, ponzu-wasabi sauce, soy-cured egg, takuan
+ Trüffel / + truffle 8

GREEN TOUCH

BABY HORENSHO

Babyspinat, Trüffelsauce, Parmesan, Miso 26
Baby spinach, truffle sauce, parmesan, miso
+ Thunfisch, Lachs oder Wolfsbarsch / + tuna, salmon or seabass 36

KAPPA WAKAME

Meeresalgensalat, Gurke, Sesam, eingelegter Ingwer 16
Seaweed salad, cucumber, sesame, pickled ginger

VEGAN CEVICHE

Miso-Sauce, Shimeji & Shiitake, Mango, Rettich, Edamame, Quinoa 25
Miso sauce, shimeji & shiitake, mango, radish, edamame, quinoa

DEGUSTATION MENU

AMUSE BOUCHE

CRUDO

Shake Ceviche – Hamachi Tiradito – Baby Horenscho

CRISPY

Gyoza – Crispy Maguro – Crispy Shake – Peruvian Nigiri

CALIENTE

GINDARA – WAKADORI TERIYAKI – YAKIMESHI

DULZOR

Yuzu – Mochi

3 courses (choice between crudo and crispy) 118 per person
4 courses 138 per persona
min 2 persons

SOUP

CHICKEN & PORK

Hühnersuppe, Schweinebauch, Ei, Frühlingszwiebeln, Ingwer 26
Chicken soup, pork belly, egg, spring onion, ginger

CALIENTE

HOMEMADE GYOZA VG

Grillierte Gemüse Gyoza 29
Grilled vegetables gyoza

NASU AGEBITASHI VG

Aubergine - süsses Soja, Auberginenkaviar, Frühlingszwiebeln,
Ito-Togarashi 25
Aubergine – sweet soya, aubergine caviar, spring onion,
ito togarashi

CRISPY SHAKE

Cremig-würziges Lachstatar, gebratener Reis, Sesam, Tobiko 27
Creamy-spicy salmon tartar, fried rice, sesame, tobiko

CRISPY MAGURO

Cremig-würziges Thunfischtatar, gebratener Reis, Sesam, Jalapeño 29
Creamy-spicy tuna, fried rice, sesame, jalapeno

CRISPY GUACAMOLE VG

Guacamole, gebratener Reis, Miso, geräuchertes Popcorn 24
Guacamole, fried rice, miso, smoked popcorn

PERUVIAN NIGIRI

Knusprige Kartoffel, Quinoa, Aji, Wasabi-Crème, Ponzu, Thunfisch, Limette 27
Crunchy potato, quinoa, aji, wasabi cream, ponzu, tuna, lime

ROCK SHRIMP TEMPURA

Tempura Garnelen, scharfe Mayo, Babygemüse, Shiso 36
Shrimp tempura, spicy mayo, baby gem, shiso

GINDARA

Schwarzer Kabeljau mariniert in Miso, Dashi-Kokosnuss-Sauce,
Süsskartoffel, Shimeji, Pak Choi, Tobiko 52
Black cod marinated in miso, dashi-coconut sauce, sweet potato, shimeji,
pak choi, tobiko

WAKADORI TERIYAKI

Grilliertes Poulet, Teriyaki-Sauce, Shiitake, gebratenes Gemüse 44
Grilled chicken thigh, teriyaki sauce, shiitake, stir fried vegetables

PULPO A LA PLANCHA

Grillierter Oktopus, Tintenfisch-Tamari-Glasur, Fenchel,
Noisette-Kartoffeln, Criolla-Sauce 48
Grilled octopus, squid ink-tamari glaze, fennel, noisette potato, criolla sauce

GYUNIKU STEAK

Filet Mignon, Gyuniku-Sauce, Rande, Shiitake, Kartoffel, Frühlingszwiebel 62
Filet mignon, gyuniku sauce, beetroot, shiitake, layered potato, spring onion
+ Trüffel / + truffle 70

YAKIMESHI

Gebratener Reis, Garnelen, Keffir-Limette, Ei, Shimeji, Shiitake,
Frühlingszwiebel, Thai-Basilikum, Zitronengras 28
Fried rice, shrimp, keffir lime, egg, shimeji, shiitake, spring onion, thai basil,
lemongrass



Signaturgerichte MRH, Signature dishes MRH, Plats de signature MRH

Alle unsere Fleischsorten kommen aus der Schweiz. Alle unsere Fischarten kommen aus dem atlantischen Ozean. Wir bitten Sie, uns über eventuelle Lebensmittelallergien zu informieren.

Nettopreise in Schweizer Franken, Mehrwertsteuer und Service inklusive.

All our meats are from Switzerland. All our fish come from the Atlantic Ocean.

Please kindly inform us of any food allergies. Net prices in Swiss Franc, tax and service included.

(V) Vegetarisch, Vegetarian (VE) Vegan, Vegan