MENU
PER
ORSINI



Antonio Guida
Chef Patron

Gianmarco D'Alonzo
Orsini Sous-Chef

Dario Moresco
Orsini Head Chef

Welcome to Orsini, Mandarin Oriental Savoy, Zurich. Named after the historic 14th-century building, it pays tribute to the noble Italian Orsini family. Savour authentic Italian culinary traditions with a contemporary, international twist, crafted by Executive Chef Dario Moresco using the finest local and Italian ingredients.

Drawing on his Italian heritage, Chef Moresco's passion has earned ORSINI 17 Gault&Millau points and one Michelin star. Guided by the expertise of Consultant Chef Antonio Guida the celebrated 2 Michelin star Chef fromMandarin Oriental, Milan, who started his career here Orsini's exceptional cuisine is defined by their combined.

Immerse yourself in Orsini's intimate "La Dolce Vita" ambience and for an unforgettable Italian culinary journey.

MENÙ DEGUSTAZIONE

TASTING MENU

I CLASSICI

SCAMPO
arrostito con zabaione salato al Marsala e schiuma di zafferano
Roasted scampo with salted Marsala sabayon and saffron foam

RISOTTO
con lamponi, salvia e crema di erbe
Risotto with raspberries, sage, and herb cream

SPAGHETTO
con lardo di seppia, limone salato, consommé di "Colatura di alici" e calamari
Spaghetti with cuttlesfish lard and "Colatura di alici" emulsion
(+ 5g caviar CHF 25)

ROMBO
con rapa bianca, prezzemolo e salsa alla mugnaia
Turbot with white turnip, parsley and mushroom extract à la mugnaia

QUAGLIA
alla brace glassata alla birra, con salsa fricassea e funghi
Beer glazed quail breast, fricassée sauce and mushrooms

CHIBOUSTE DI ZUCCA
con gelato al latticello e salsa al succo di albicocca e idromele
Pumpkin chibouste with marinated butternut squash, iced sour milk and an apricot-mead sauce

6 COURSE MENU	CHF 210
6 COURSE WINE PAIRING	CHF 160

The tasting menus are served for the entire table.

MENÙ DEGUSTAZIONE

TASTING MENU

WILD SEASON

SALMERINO
con kohlrabi, trigonella e salsa al bergamotto di Sicilia
Arctic char with kohlrabi, fenugreek and Sicilian bergamot sauce
(+ 5g caviar CHF 25)

PERNICE
Terrina di pernice con foie gras e funghi, servita con mostarda di mandarino e mela verde
Partridge terrine with foie gras and mushrooms, served with Sicilian mandarin mostarda and green apple

TORTELLINO
farcito di fagiano, con salsa al Vermut e anguilla affumicata
Stuffed with pheasant, served with vermouth sauce and smoked eel

TORTA DI GERMANO REALE
con topinambur alla fava tonka, fondo al tartufo e aceto di mirtilli rossi
Wild duck pie with jerusalem artichoke and tonka bean, served with a truffle & cranberry vinegar jus

CAPRIOLO
con barbabietola marinata al Campari e salsa civet
Venison with Campari-marinated beetroot and civet sauce

MOUSSE AL CIOCCOLATO
con nocciole e castagne
Chocolate mousse with hazelnuts and chestnuts

6 COURSE MENU	CHF 240
6 COURSE WINE PAIRING	CHF 175

The tasting menus are served for the entire table.
Please note that this menu includes wild game sourced through traditional hunting practices; despite meticulous preparation, traces of shot may occasionally remain.

A LA CARTE

PER INIZIARE

SALMERINO
con kohlrabi, trigonella e salsa al bergamotto di Sicilia
Arctic char with kohlrabi, fenugreek and Sicilian bergamot sauce
(+ 5g caviar CHF 25)
CHF 45

SCAMPO
arrostito con zabaione salato al Marsala e schiuma di zafferano
Roasted scampo with salted Marsala sabayon and saffron foam
CHF 48

PERNICE
Terrina di pernice con foie gras e funghi, servita con mostarda di mandarino e mela verde
Partridge terrine with foie gras and mushrooms, served with Sicilian mandarin mostarda and green apple
CHF 50

PASTE E RISO

TORTELLINO
farcito di fagiano, con salsa al Vermut e anguilla affumicata
Stuffed with pheasant, served with vermouth sauce and smoked eel
CHF 52

RISOTTO
con lamponi, salvia e crema di erbe
Risotto with raspberries, sage, and herb cream
CHF 50

SPAGHETTO
con lardo di seppia, limone salato, consommé di "Colatura di alici" e calamari
Spaghetti with cuttlesfish lard and "Colatura di alici" emulsion
(+ 5g caviar CHF 25)
CHF 50

A LA CARTE

MAIN COURSE

ROMBO
con rapa bianca, prezzemolo e salsa alla mugnaia
Turbot with white turnip, parsley and mushroom extract à la mugnaia
CHF 82

QUAGLIA
alla brace glassata alla birra, con salsa fricassea e funghi
Beer glazed quail breast, fricassée sauce and mushrooms
CHF 75

CAPRIOLO
con barbabietola marinata al Campari e salsa civet
Venison with Campari-marinated beetroot and civet sauce
CHF 82

DESSERT

CHIBOUSTE DI ZUCCA
con gelato al latticello e salsa al succo di albicocca e idromele
Pumpkin chibouste with marinated butternut squash, iced sour milk and an apricot-mead sauce
CHF 25

MOUSSE AL CIOCCOLATO
con nocciole e castagne
Chocolate mousse with hazelnuts and chestnuts
CHF 25

Piccola selezione di tre formaggi artigianali
Small artisenal cheese selection of three pieces
CHF 26

Gran selezione di cinque formaggi artigianali
Big artisenal cheese selection of five pieces
CHF 32

ORIGIN

MEAT

Quail	France (Bresse)
Partridge	France
Pheasant	France
Venison	Austria
Duck	France

FISH

Langoustine	South Africa
Caviar	China (refined in Germany)
Cuttlefish	Italy/France
Arctic char	Switzerland
Turbot	France

Kindly inform our colleagues about any of your allergies or intolerances.
Cross-contamination of allergens during preparation cannot be completely excluded.
Based on seasonal availability, some products might have been frozen at the source or bought fresh and frozen right in our kitchen.
Should you have any special requests for vegetarian or vegan options, our Chef will be delighted to let his creativity shine.