

**MENU  
PER  
ORSINI**



Gianmarco D'Alonzo  
Orsini Sous-Chef

Antonio Guida  
Chef Patron

Dario Moresco  
Orsini Head Chef

Welcome to ORSINI, Mandarin Oriental Savoy, Zurich's Italian fine-dining experience. Named after the historic 14th-century building, it pays homage to the noble Italian Orsini family. Savour authentic Italian culinary traditions with a contemporary international twist, crafted by Chef Dario Moresco and his talented team, including Sous Chef Gianmarco D'Alonzo,

using the finest local and Italian ingredients. Drawing on his Italian roots, Chef Moresco's passion has recently earned ORSINI 17 Gault&Millau points and 1 Michelin star. While benefiting from the expertise of Consultant Chef Antonio Guida—the celebrated 2-Michelin-star Chef from Mandarin Oriental, Milan—who started his career here,

ORSINI's exceptional cuisine is defined by their powerful combined vision and culinary leadership. Immerse yourself in ORSINI's intimate "La Dolce Vita" ambience 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 cuttlefish lardo, salted lemon, "Colatura di Alici" and calamari consommé  
(+ 5g Caviar CHF25)

### BRANZINO

con mandorla di "Avola", asparagi bianchi e agresto  
Sea bass with "Avola" almonds, white asparagus, and agresto

### QUAGLIA

alla brace glassata alla birra, con salsa fricassea e funghi  
Charcoal-grilled quail glazed with beer, fricassée sauce and mushrooms

### CAPRINO AL BERGAMOTTO

gelato di shiso e té English Breakfast  
Goat curd mousse with shiso ice cream and English Breakfast tea

6 COURSE MENU  
WINE PAIRING 6

CHF 210  
CHF 160

*The tasting menus are served for the entire table.  
The single dishes can also be ordered individually  
2 courses + dessert CHF 148*

# MENÙ DEGUSTAZIONE

## TASTING MENU

### QUI ED ORA

#### CAPASANTA

spuma di mozzarella di bufala, cedro e salsa alle ostriche  
Scallop with buffalo mozzarella espuma, citron and oyster sauce  
(+ 5g Caviar CHF25)

#### CULURGIONES\*

con latticello e menta, lardo di "Colonnata" e consomme di faraona  
Culurgiones with buttermilk and mint, "Colonnata" lardo, and guinea fowl consommé

#### ANIMELLA\*

alla brace con crema di topinambur alla fava tonka e olive taggiasche  
Charcoal-grilled sweetbread with tonka bean-infused Jerusalem artichoke cream and Taggiasca olives

#### TAGLIOLINI\*

di ortica, con ostriche, latticello e pesto di finocchio di mare  
Nettle tagliolini with oysters, buttermilk, and sea fennel pesto

#### SOGLIOLA

con rapa bianca, prezzemolo ed estratto di funghi alla mugnaia  
Dover sole with white turnip, parsley and mushroom extract à la mugnaia

#### AGNELLO\*

arrostito con alghe di mare, carciofi e fondo alla verbena  
Roasted lamb with seaweed, artichokes and verbena jus

#### COCCO\*

Con cioccolato bianco , wasabi e piselli alla vaniglia  
Coconut with white chocolate, wasabi and vanilla-flavoured peas

7 COURSE MENU  
5 COURSE MENU\*  
WINE PAIRING 7  
WINE PAIRING 5

CHF 240  
CHF 210  
CHF 175  
CHF 135

*The tasting menus are served for the entire table.  
The single dishes can also be ordered individually  
2 courses + dessert CHF 148*

Our selection of cheeses is the result of a careful search for traditional and niche products from Italy, France, and Switzerland.

Each item is thoughtfully chosen to offer an authentic and high-quality experience.

Our team is at your complete disposal for any information or advice, ready to guide you on a sensory journey through the most refined flavors.

Small cheese selection (3 pieces)

CHF 26

Big cheese selection (5 pieces)

CHF 32

*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*

# ORIGINS

## MEAT

Quail  
Beef  
Guinea Fowl  
Lardo di Collonata  
Lamb  
Sweetbreads

France (Bresse)  
Switzerland  
France  
Italy  
Switzerland  
Switzerland/Italy

## FISH

Scampi  
Sea bass  
Caviar  
Cuttlefish  
Scallop  
Dover sole

South Africa  
Italy/Scotland  
China (cured in Germany)  
Italy / France  
Japan  
France