

de MATOS

Restaurant

Menu

CHF 138 per person

Bread & butter | Gilda | deviled eggs | wagyu cecina |
bikini with sardine & tomato | cucumber

Cauliflower | grapefruit | hazelnut | magnolia

- extra course: Stone bass | fermented peach |
green fig kosho CHF 32

- extra course: Root spinach Barigoule | bottarga |
confit egg yolk | jalapeño CHF 28

Bluefin tuna | pico de gallo | fig leaf | elderflower

Pluma ibérica | almond | fermented strawberries | shiso

- extra course: Wagyu 60g | black garlic kosho |
japanese vinaigrette | cherry CHF 56

Horseradish | sour cherries | cheesecake | tarragon



Extra

Wine pairing (5 glasses) CHF 74

- Blanc de noirs, C. H. Piconnet
- MA Doña blanca, Michelini i Mufatto
- Manzanilla Fina Miraflores, De la Riva
- La Migratoria, Frontonio
- Vadio Espumante Rosé, Vadio Wines

Non-alcoholic pairing CHF 66

- Sparkling Tea
- Tomato-ginger
- Green tea | elderflower
- Hibiscus
- Coconut water | Raspberry

Wagyu cecina 30g CHF 28

Extra bread CHF 8

Cheese course CHF 21

All prices are in CHF including VAT
we are happy to provide information about allergens
Bread CH | sardine, tuna, pluma & ibérico ESP |
bottarga GR | wagyu JPN