

# parkhuus

«At parkhuus, we focus on the product. Unique dishes are created from the best Swiss ingredients – cosmopolitan, yet locally influenced.»



**TARIK LANGE**

Head Chef

«We are hosts with a passion for what we do. Through personal and authentic service we create unforgettable moments.»



**CELIA KERSCHGENS**

Restaurant Manager

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@parkhuusrestaurant #parkhuus @parkhyattzurich #parkhyattzurich #luxuryispersonal

# parkhuus

## Tasting menu

### Marinated Swiss salmon fillet

okra | fennel | black garlic | buttermilk

### Green gazpacho

Bell pepper | portulaca | avocado

### Sea bass fillet and Lardo di Colonnata

zucchini | pak choi | tomato | fava bean

### Dry aged chicken breast from Appenzell

carrot | hazelnut | red onion | kalamansi

### Big iron and sweetbread of Swiss veal

palm heart | polenta | broccoli | egg yolk | macadamia

### Swiss cheese from Willi Schmid, Lichtensteig

fruit bread | fermented Jerusalem artichoke cream | fig mustard

### Hibiscus

alp yoghurt | lychee

four courses from **125** | five courses from **137** | six courses from **155** | seven courses from **168**

three wines **40** | four wines **55** | five wines **70**

You are welcome to assemble your own menu from our à la carte options,  
we would be happy to assist you.

# parkhuus

à la carte

## *Starters*

### **Hand-cut Swiss beefsteak tartare**

Oona caviar | potato | beetroot | vodka

**29 / 54**

### **Marinated Swiss salmon fillet**

okra | fennel | black garlic | buttermilk

**27 / 45**

*Wine recommendation from the Head Chef: 2019 Scheurebe, Wagner-Stempel, Rheinhessen, Germany (organic)*

### **Summer salad**

celery | tomato | sunflower seeds

**18 / 27**

### **Arugula and barley salad**

mint | pickled cucumber | lime | crispbread

**19 / 29**

### **Poultry soup**

king oyster mushroom | shoyu cream | lovage

**19 / 29**

### **Green gazpacho**

bell pepper | portulaca | avocado

**19 / 29**

# parkhuus

à la carte

## *Entremets*

Sea bass fillet and Lardo di Colonnata  
zucchini | pak choi | tomato | fava bean

**39**

Dry aged chicken breast from Appenzell  
carrot | hazelnut | red onion | kalamansi

**39 / 58**

*Wine recommendation from the Head Chef: 2019 Pinot Noir Grimbart, Herter Wein, Canton of Zurich, Switzerland (organic)*

Swiss pikeperch fillet

cauliflower | peas | miso

**42 / 58**

## *Main courses*

Big iron and sweetbread of Swiss veal  
palm heart | polenta | broccoli | egg yolk | macadamia

**62**

Sirloin and tongue of Swiss beef  
artichoke | leek | cheese curd dumpling | kale

**61**

Swiss deer sirloin

truffle capelletti | sweetcorn | honey | black caraway

**68**

*Wine recommendation from the Head Chef: 2018 Il Campanaio Rosso IGT, Podere Monastero, Tuscany, Italy (Cabernet Sauvignon, Merlot)*

Swiss pork belly

mustard seed | bean | Swiss shrimp | pomelo

**61**

# parkhuus

à la carte

*Charcoal-grilled cuts of Swiss meat*

**Beef secret cut**

250 gm

**62**

**Beef short rib**

300 gm

**68**

**Veal chop**

400 gm

**78**

**Beef club steak**

800 gm, for two guests

**175**

**Side dishes**

mashed potatoes with brown butter | tagliatelle | saffron risotto from Ticino  
baby spinach with pine nuts | wild mushrooms | summer vegetables

**6**

**Sauces**

Café de Paris | barbeque | veal jus | bone marrow jus

Each dish includes two side dishes and a sauce of your choice.

# parkhuus

à la Carte

## *Dessert*

Pastry Chef Tilo Herber

### **Hibiscus**

alp yoghurt | lychee

**18**

### **Peach**

champagne | raspberry | vanilla

**18**

### **Blüemlisalp goat's milk chocolate**

blackcurrant | whey

**18**

### **Swiss cheese from Willi Schmid, Lichtensteig**

fruit bread | fermented Jerusalem artichoke cream | fig mustard

three or five types

**18 / 28**

## *Our partners*

**DasPure Patrick Marxer** miso | deer

**Luma Delikatessen** dry aged chicken | hand selected Swiss beef | secret cut

**Swiss Lachs, Lostalio** salmon from the first and only Swiss salmon farm in the Canton of Grisons

Unless indicated otherwise, we use exclusively Swiss meat and fish.

sea bass (Mediterranean Sea) | Lardo di Colonnata (IT)

Should you be affected by a food allergy or intolerance please inform our staff. Prices in CHF incl. 7.7% VAT.