

parkhuus

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



TARIK LANGE
Executive Head Chef

«Indulge in culinary uniqueness and
delight in personalized service.»



KRISTIAN PANZNER
Restaurant Manager

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Tasting Menu

Hand-Cut Beef Tartare and Oscietra Caviar

Horseradish | Beets | Blackcurrant | Brioche

Minestrone

Tomato | Garden Herbs | Parmesan

Black Pike Perch and Guanciale al Pepe

Artichokes | Fumé | Salted Lemon | Capers

Zander Fillet

Dukkah | Scallop Salad | Pumpkin | Kaiserschmarrn

Veal Fillet and Cheek

Truffle | Gnocchi | Chanterelle Mushrooms | Zucchini

Cheese from Willi Schmid, Städtlichäsi Lichtensteig

Fruit Bread | Fermented Sunchoke Cream | Fig Mustard

Alpine Yogurt

Passion Fruit | Pea

four courses from **148** | five courses from **164** | six courses from **184** | seven courses from **199**

three wines **85** | four wines **100** | five wines **120**

You are welcome to assemble your own menu from our à la carte options.

We are happy to advise you on the selection, as well as on an individual wine accompaniment
or an alcohol-free alternative.

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à la carte

Starters

Balfego Tuna

Romaine Lettuce | XO Cream | Wasabi | Sesame

36 / 58

Wine recommendation from the head chef:

2021 Grüner Veltliner "Fass 4", Weingut Ott, biodynamic, Wagram, Österreich

17 per glass

Hand-Cut Beef Tartare and Oscietra Caviar

Horseradish | Beets | Blackcurrant | Brioche

36 / 58

Wild Herb Salad

Lentils | Crispbread | Peach | Fennel | Goat Cheese

25 / 38

Mixed parkhuus Salad

Pickled Pumpkin | Sourdough | Egg

23 / 35

Minestrone

Tomato | Garden Herbs | Parmesan

26 / 39

Shellfish Bisque

Scampi | Ginger | Pineapple | Savoy Cabbage

36 / 54

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à la carte

Entremets

Pigeon Mieral

Eggplant | Uva Americana Grape | Kimchi Roll | Fennel

45 / 67

Black Pike Perch and Guanciaie al Pepe

Artichokes | Fumé | Salted Lemon | Capers

49 / 67

Wine recommendation from the head chef:

2021 Razzmatazz Blanco, Bodegas Razzmatazz, Garnacha Blanca, biodynamic,

Priorat, Spain

20 per glass

Zander Fillet

Dukkah | Scallop Salad | Pumpkin | Kaiserschmarrn

44 / 64

Main Courses

Pasture-Raised Lamb Loin and Spare Ribs

Kohlrabi | Sea Buckthorn | Mustard | Oyster Mushrooms

66

Summer Bock Ribeye Steak

Corn | Pistachio | Balsamic | Polenta | Botzi Pear

65

Fillet and Breast of Veal

Truffle | Gnocchi | Chanterelle Mushrooms | Zucchini

68

Wine recommendation from the head chef:

2020 Grimbart, HerterWein, Pinot Noir, biodynamic, Kanton Zurich, Switzerland,

24 per glass

Black Angus Beef Flat Iron and Short Rib

Jerusalem Artichoke | Beans | Macadamia | Wild Blueberries

66

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à la carte

Charcoal-grilled cuts of Swiss meat

Secret Cut of Beef

400 g

68

Veal Chop

400 g

85

Served in two courses starting from two persons

The first course with a side dish of your choice, and the second course with a surprise dish.

The first course is carved at the table.

Porterhouse Steak

800 g

195

Châteaubriand

450 g

195

Wine recommendation from the head chef:

2019 Cabrida, Celler de Capçanes, Garnacha Negra, biodynamic, Montsant, Spain,

27 per glass

Side Dishes

seasonal vegetables | mashed potatoes with nut butter | baby spinach
with pine nuts | Ticino saffron risotto | wild mushrooms

9

Saucen

Café de Paris | Barbecue | Veal Jus | Béarnaise Sauce

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

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à la carte

Dessert

Pastry Chef Tilo Herber

Fellenberger Plum

Muscovado Sugar | Ginger

24

Alpine Yogurt

Passion Fruit | Pea

24

parkhuus Cheesecake

KOA Juice | Sea Buckthorn

24

Cheese from Willi Schmid, Städtlichäsi Lichtensteig

Fruit Bread | Fermented Sunchoke Cream | Fig Mustard

three or five varieties

25 / 38

Our Partners

DasPure Patrick Marxer Summer bock

Luma Delikatessen Hand-Selected Swiss Beef

Hugo Dubno Balfego Tuna / Black Pike Perch

Please note that ingredients are subject to availability due to seasonal changes. Our offer may change slightly at short notice.

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

Tuna FAO37 | Pigeon FR | Caviar IT | Guanciale IT | Black Pike Perch FAO 27 | Scampi ZA

Should you have any food allergy or intolerance, please inform our staff. Prices in CHF incl. 7.7% VAT.