

# 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 scampi 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 e emulsione di "Colatura di Alici"  
Spaghetti with cuttlefish lard and "Colatura di Alici" emulsion  
(+ 5g Caviar CHF25)

#### TRIGLIA

cotta pochè con zucca maturata, mandarino e salsa al vino bianco  
Poached red mullet with ripe pumpkin, mandarin and white wine sauce

#### QUAGLIA

Glassata alla birra, salsa alla fricassea e funghi  
Beer glazed quail breast, fricassea sauce and mushrooms

(Oppure controfiletto di manzo di Hinterhof frollato per 40 giorni)  
(Or 40 days dry-aged Sirloin steak from Hinterhof)  
+ CHF25

#### 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 / 3 courses + dessert CHF 198*

# MENÙ DEGUSTAZIONE

## TASTING MENU

### QUI ED ORA

#### ASTICE BLU

arrosto, con mandorle, salsa ai peperoni di Senise e mela verde ossidata  
Roasted blue lobster, with almonds, Senise pepper sauce, and oxidized green apple

#### PASSATELLO\*

con consommè speziato di fagiano e tartufo nero  
Passatello in pheasant spiced consomme and black truffle

#### ANIMELLA\*

alla brace con crema di topinambur alla fava tonka e tartufo nero  
Grilled sweetbreads with Jerusalem artichoke cream flavored with tonka bean and black truffle

#### TAGLIOLINI\*

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

#### FARAONA

con trombette nere, indivia arrostita e Barolo Chinato  
Guine fowl with black trumpet mushrooms, roasted endive and Barolo Chinato

#### CERVO\*

affumicato, barbabietola marinata al campari e salsa civet  
Smoked venison with Campari-marinated beetroot and civet sauce

#### MOUSSE AL CIOCCOLATO\*

speziato al caramello, ananas e gelato alle nocciole piemontesi  
Spiced chocolate mousse with caramel, pineapple and Piedmont hazelnut ice cream

7 COURSE MENU

CHF 240

\*5 COURSE MENU

CHF 210

WINE PAIRING 7

CHF 175

WINE PAIRING 4

CHF 135

*The tasting menus are served for the entire table.*

*The single dishes can also be ordered individually*

*2 courses + dessert CHF 148 / 3 courses + dessert CHF 198*

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  
Pheasant  
Venison  
Sweetbreads

France (Bresse)  
Switzerland  
France  
France/United Kingdom  
Austria  
Switzerland/Italy

## FISH

Scampi  
Red Mullet  
Caviar  
Cuttlefish  
Blue Lobster

South Africa  
Portugal/Italy  
China (cured in Germany)  
Italy / France  
France