

# 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  
(+ 5g Caviar CHF25)

### 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 fricasea e funghi  
Beer glazed quail breast, fricasea 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

CHF 188

\*4 COURSE MENU

CHF 158

WINE PAIRING 6

CHF 140

WINE PAIRING 4

CHF 95

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

*The single dishes can also be ordered individually*

*2 courses + dessert CHF 138 / 3 courses + dessert CHF 188*

# MENÙ DEGUSTAZIONE

## TASTING MENU

### CACCIAGIONE

#### PASSATELLO\*

con consommè speziato di fagiano e tartufo nero

Passatello in pheasant spiced consomme and black truffle

#### TORTINO

di cacciagione con cremoso di carote e misticanza al lampone

Game tart, carrot cream, wild herb salad with raspberry dressing

#### TERRINA\*

di capriolo con salsa di cipolle arrostate e uva fragola

Terrine of venison, roasted onion sauce and "uva fragola" grapes

#### TORTELLO

farcito con cinghiale brasato, salsa alla bietola e ostriche

Tortello filled with braised wild boar, Swiss chard sauce and oysters

#### PERNICE\*

con trombette nere, indivia arrostita e Barolo Chinato

Partridge 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 220

\*4 COURSE MENU

CHF 180

WINE PAIRING 7

CHF 155

WINE PAIRING 4

CHF 95

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

*The single dishes can also be ordered individually*

*2 courses + dessert CHF 138 / 3 courses + dessert CHF 188*

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

In addition to our dishes, we are pleased to offer the following premium ingredients:

"Hybrid" Caviar N25	CHF 25 x 5g
---------------------	-------------

Add on 40 days dry-aged Sirloin steak from Hinterhof	CHF 25
--	--------

*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  
Venison  
Wild Boar  
Partridge  
Pheasant  
Venison

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

## FISH

Scampi  
Red Mullet  
Caviar  
Cuttlefish

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