

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

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
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

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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