

MENU

Signature drink
PISCO SOUR
Frisch und spritzig!

18

PURO SHARING MENU - ab 2 Personen

Erleben Sie die vielfältigen PURO Aromen in vier Gängen vom Küchenchef zusammengestellt pro Person 105

WIR EMPFEHLEN

Drei bis vier Gerichte inklusive Dessert pro Person

COLD

Sauerteig Brot - Eigenrezept aus der Bäckerei Kult - und Dip	6
Hummer Tiradito Yuzu Leche de Tigre Kürbis Mango Cashew Curry Mayonnaise Estragon	30
Thunfisch Ceviche Ingwer Soja Zwiebel Avocado frittiertes Knoblauch	32
Rindstatar 110g Jalapeño Brioche Croûtons Thai Basilikum	28
Geschmorte Randen Burrata rote Zwiebel Ingwer Ponzu Koriander Bubu Arare (v)	25
Mix Salat rohes Gemüse Pilze Karotten Sesam Dressing lila Kartoffelchips (vegan)	17

WARM

Lamm Empanada Tomaten Paprika Salsa (pro Stück)	6
Empanada mit Taleggio Käse Kürbis Federkohl Kräuterpesto (pro Stück v)	6
Jakobsmuscheln Jalapeño Espuma Chorizo Tomatenkompott	38
Entenbrust Entenleber Perigord Trüffel Hibiskus Perlzwiebeln eingelegte Shimeji Pilze	59
Kalbsbries Tempura Selleriecrème Granny Smith Apfel Shiitake Pilze Koriander	48
Trüffel Risotto Shiitake Pilze Estragon Parmesan Chips (v)	38
Ramen Suppe Udon Nudeln Kokosnussmilch Zimt Tofu Gemüse Pilze Wachtelei (v)	30

GRILLED & CO

Seezunge Miso Hummerbisque Kimchi Wasserspinat	49
Rib Eye Steak 300g Chimichurri Malbec Jus eingelegte Gurken	70
Karamellisierte Pouletschenkel Huancaína Sauce Anticucho kreolische Salsa	45

PURO SIGNATURE SUSHI

SUSHI VARIATION | 1 Rolle (6 Stk.) und 4 Nigiri 48
Spicy BBQ Tuna Rolle | Nigiri mit Lachs, Jakobsmuschel, Thunfisch | Avocado Temari

SUSHI & SASHIMI VARIATION | 1 Rolle (6 Stk.), 4 Nigiri, 3 Sorten Sashimi (6 Stk.) 68
Spicy BBQ Tuna Rolle | Nigiri mit Lachs, Jakobsmuschel, Thunfisch | Avocado Temari
Sashimi vom Lachs, Alpenzander, Thunfisch

URAMAKI | Inside-Out Rolls (6 Stk.)

Ebi Tempura Teriyaki Beef Krevette Avocado	28
Rindsfilet Trüffel	
Spicy BBQ Tuna Roll Thunfisch Tatar Tataki	28
Gurke Spicy BBQ Sauce Trüffelöl Sesam	
Foie Gras Unagi Roll gebratene Entenleber Unagi	28
Gurken Granny Smith Apfel	
Vegi Roll Kürbis crispy chili Chinakohl	22
Takuan Ingwer Mayonnaise (v)	

NIGIRI (2 Stk.)

Salmon Aburi Lachs Yuzu Tobiko	10
Tuna Thunfisch Kizami Wasabi	14
Scallops Jakobsmuschel Sancho Pfeffer	10
Avocado Temari Frischkäse Curry (v)	6

SWEET & CHEESE

Manjari Schokolade Espuma Gewürznananas	17	Frischer und gereifter Käse	25
Yuzu Baiser Vanille Eis		Rotwein Marmelade	
Kalamansicrème Madeleine Biskuit Erdnuss Eis	16		
Quitten Zitronenwolke Sablé Frischkäse Eis	15		

Gerne geben Ihnen unsere Servicemitarbeiter exakte Auskunft über Allergene in unseren Speisen | Preise in CHF inkl. 8.1% MWST.

Lamm: IR | Rindstatar: CH | Rib Eye: US | Kalbsbries: CH | Poulet: CH | Ente: FR | Thunfisch: SP | Lachs: NO | Hummer: CA
Jakobsmuschel: CA | Seezunge: NL | Zander: CH

MENU

Signature drink
PISCO SOUR
Fresh and tasty!

18

PURO SHARING MENU - from 2 persons

Experience the versatile PURO flavours in a four-course menu, designed by our Executive Chef per person 105

WE RECOMMEND

Three to four dishes including dessert per person

COLD

Sourdough bread - own recipe by the local bakery Kult - and dip	6
Lobster tiradito yuzu leche de tigre pumpkin mango cashew curry mayonnaise tarragon	30
Tuna ceviche ginger soy onion avocado deep-fried garlic	32
Beef tartare 110g jalapeño brioche croutons Thai basil	28
Braised beetroot burrata red onion ginger ponzu coriander bubu arare (v)	25
Mix salad raw vegetables mushrooms carrot sesame dressing purple potato chips (vegan)	17

WARM

Lamb empanada tomato pepper salsa (per piece)	6
Taleggio cheese empanada pumpkin kale herb pesto (per piece v)	6
Scallops jalapeño espuma chorizo tomato compote	38
Duck breast duck liver Perigord truffle hibiscus pearl onions pickled shimeji mushrooms	59
Sweetbread tempura celery cream Granny Smith apple shiitake mushrooms coriander	48
Truffle risotto shiitake mushrooms tarragon Parmesan cheese chips (v)	38
Ramen soup udon noodles coconut milk cinnamon tofu vegetables mushrooms quail egg (v)	30

GRILLED & CO

Sole miso lobster bisque kimchi water spinach	49
Rib Eye Steak 300g chimichurri Malbec jus pickled cucumbers	70
Boneless caramelized chicken legs Huancaína sauce anticucho Creole salsa	45

PURO SIGNATURE SUSHI

SUSHI VARIATION | 1 roll (6 pcs) and 4 nigiri 48
Spicy BBQ tuna roll | nigiri with salmon, scallop, tuna | avocado temari

SUSHI & SASHIMI VARIATION | 1 roll (6 pcs), 4 nigiri, 3 types of sashimi (6 pcs) 68
Spicy BBQ tuna roll | nigiri with salmon, scallop, tuna | avocado temari
Sashimi from salmon, alpine pike perch, tuna

URAMAKI Inside-Out Rolls (6 pcs)		NIGIRI (2 pcs)	
Ebi Tempura Teriyaki Beef prawn avocado	28	Salmon Aburi yuzu tobiko	10
Fillet of beef truffle		Tuna kizami wasabi	14
Spicy BBQ Tuna Roll tuna tartare tataki	28	Scallops Sancho pepper	10
Cucumber spicy BBQ sauce truffle oil sesame		Avocado Temari cream cheese curry (v)	6
Foie Gras Unagi Roll fried duck liver unagi	28		
Cucumber Granny Smith apple			
Vegi Roll pumpkin crispy chilli Chinese cabbage	22		
Takuan ginger mayonnaise (v)			

SWEET & CHEESE

Manjari chocolate espuma spiced pineapple	17	Fresh and matured cheese	25
Yuzu meringue vanilla ice cream		Red wine jam	
Calamansi cream madeleine biscuit	16		
Peanut ice cream			
Quince lemon cloud sablé	15		
Cream cheese ice cream			

Please contact our service team for information concerning allergies or intolerances | Prices in CHF incl. 8.1% VAT.

Lamb: IR | beef tartare: CH | rib eye: US | sweetbread: CH | chicken: CH | duck: FR | tuna: SP | salmon: NO | lobster: CA
Scallop: CA | sole: NL | pike perch: CH