



ITAKI

ITALIAN • FUSION • KITCHEN

Bei ITAKI steht das gemeinsame Genießen im Mittelpunkt. Unsere Gerichte werden in der Mitte des Tisches serviert, damit alle Gäste verschiedene Speisen miteinander teilen können. Wir halten unsere Karte bewusst klein, um höchste Frische und Qualität zu garantieren. Alle zwei Monate erneuern wir die Karte mit saisonalen Kreationen. Für alle, die gerne Neues entdecken, bereiten unsere Köche mit viel Liebe ein **OMAKASE-Menü** vor.

OMAKASE TASTING MENU

ab 2 Personen

4 Sharing Gänge mit 1 Hauptgang 95 p.P
4 Sharing Gänge mit 2 Hauptgänge 135 p.P

SNACK

Brot & Butter ^V 6.5

Sauerteigbrot | Hausgemachte Focaccia | Saisonale Butter

Knusprige Poulet Bao Bun 12.5 pc

Karage Poulet | Gochujang Mayo

Garnele Toast ^{LF} 11.5 pc

Ingwer | Garnele | Sesame | Limettenblätter

Zucchini Blüten ^V 9.5 pc

Bufala | Bärlauch | Sardellen | Yuzu

VORSPEISEN

Knusprige Entensalat ^{LF} 34.5

Itaki Microgreens | Pflaumendressing

Thunfisch Tiradito ^{GF} ^{LF} 28.5

Jalapeño | Avocado | Aguachille

Saibling ^{LF} 32.5

Spargel | Ponzu | Saiblingrogen

Zucchini Carpaccio ^{GF} ^V 16.5

Puntarelle | Wasabi | Gereiftes Eigelb

ZWISCHENGANG

Enten-Pappardelle „1000 Gewürze“ 36.5

Entenragout mit 1000 Gewürzen | Frische Pappardelle

Poulet & Trüffel Shumai ^{LF} 29.5

Poulet | Frühlingszwiebel | Frische Trüffel

Holzgrill Garnelen-Lasagne 42.5

Bisque | Spinat | Limette | Thai Basilikum

Bärlauch Totelli ^V 36.5

Morcheln | Spargel | Zitrone

VOM GRILL

Rib Eye 300g ^{LF} 59.5

Pfeffer Jus | Gebratene Tomaten | Frühlingszwiebel

Kalbskotelett 380g 64.5

Kräuterkruste | Pistazien

Irische Lammkoteletts 42.5

Hatcho-Miso | Caponata | Sesam-Joghurt

Halibut Filet ^{LF} 56.5

Miesmuscheln | Kokosnuss Brühe | Basilikum

Wolfsbarsch Filet 400g ^{LF} 58.5

Thailändische Aromen

BEILAGEN

Risotto ^{GF} ^V 12.5

Parmesan oder Safran

Grüne Spargeln ^V 12.5

Schafsricotta | Zitrone | Sesam-Chili-Crunch

Yuca Pommes ^V 12.5

Geriebener Parmesan | Trüffel | Miso Mayo

Wilden Brokkoli ^V 12.5

Ingwer-Knoblauch-Soja Sauce

Fleisch Deklaration

Kalb: Schweiz
Rind: Schweiz, Argentinien
Poulet: Schweiz
Ente: Frankreich

Fisch Deklaration

Hummer: Kanada
Tuna: Pacific Ocean
Seabass: France
Knurrharn: Italy
Garnelle: Argentina

Allergien

GF = Glutenfrei
LF = Laktosefrei
V = Vegetarisch

Bread Master

The Sour Bros, Aegristrasse 6,
Sattel SZ

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request.

All prices include 8.1% VAT.



ITAKI

ITALIAN • FUSION • KITCHEN

At ITAKI, it's all about sharing and enjoying together. Our dishes are served in the center of the table so everyone can try a bit of everything. We keep our menu small to ensure freshness and quality, and we refresh it every two months with new seasonal creations. For those who love to discover, we're happy to prepare a **OMAKASE menu**, lovingly curated by our chefs.

OMAKASE TASTING MENU

from 2 person

4 Sharing Courses with 1 Main
4 Sharing Courses with 2 Main

95 p.P
135 p.P

SNACK

Bread & Butter (V)
Sourdough Bread | Homemade Focaccia | Seasonal Butter

6.5

Crispy Chicken Bao Bun
Karage Chicken | Gochujang Mayo

12.5 pc

Prawn Toast (LF)
Ginger | Shrimps | Sesame | Lime Leaves

11.5 pc

Zucchini Flower (V)
Bufala | Anchovies | Wild Garlic | Yuzu Zest

9.5 pc

SMALL PLATES

Crispy Duck Salad (LF)
Itaki Microgreens | Plum Dressing

34.5

Tuna Tiradito (GF) (LF)
Jalapeño | Avocado | Aguachille

28.5

Arctic Char (LF)
Asparagus | Ponzu | Arctic Char Roe

32.5

Zucchini Carpaccio (GF) (V)
Puntarelle | Wasabi | Aged Egg Yolk

16.5

MIDDLE

Duck Pappardelle "1000 Spices"
Duck ragout with 1000 spices | Fresh pappardelle

36.5

Chicken & Truffle Shumai (LF)
Chicken | Spring Onion | Fresh Truffle

29.5

Wood-Fired Prawn Lasagne
Bisque | Spinach | Lime | Thai Basil

42.5

Wild Garlic Tortelli (V)
Morels | Asparagus | Lemon

36.5

FROM THE GRILL

Rib Eye 300g (LF)
Pepper Jus | Roasted Tomatoes | Spring Onion

59.5

Veal Chop 380g
Herb Crust | Pistachios

64.5

Irish Lamb Chops
Hatcho Miso | Caponata | Sesame Yogurt

42.5

Halibut Fillet (LF)
Mussels | Coconut Broth | Basil

56.5

Sea Bass Fillet 400g (LF)
Thai Flavours

58.5

SIDES

Risotto (GF) (V)
Parmesan or Saffron

12.5

Green Asparagus (V)
Sheep's Ricotta | Lemon | Sesame Chili Crunch

12.5

Yuca Fries (V)
Grated Parmesan | Truffle | Miso Mayo

12.5

Wild Broccoli (V)
Ginger Garlic Soy Sauce

12.5

Meat Declaration

Veal: Switzerland
Beef: Switzerland, Argentina
Chicken: Switzerland
Duck: France

Fish Declaration

Lobster: Canada
Tuna: Pacific Ocean
Seabass: France
Gurnard: Italy
Prawns: Argentina

Allergies

GF = Gluten-Free
LF = Lactose-Free
V = Vegetarian

Bread Master

The Sour Bros, Aeigrstrasse 6,
Sattel SZ

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request.

All prices include 8.1% VAT.