

歡迎

Welcome to our Golden Dragon Chinese Restaurant. Seng and his team celebrate authentic Chinese cuisine. Of course, slightly adapted for us Europeans.

Mauro, Angel and the service team are happy to advise on the choice of wine and provide all information on ingredients that may cause allergies or other adverse reactions.

We wish you a pleasant evening and

An Guatà

粉紅有氣葡萄酒

Rosé Brut Anima di Vergani | 9.5
(11.5%) 1 dl

APERITIFS

Plum wine 梅酒 (10.0 %) | 5.5
0.4 dl

Sake / Japanese rice wine 日本米酒 (16.5 %) | 11
1.5 dl

Tsingtao Beer 青島啤酒 (4.7%) | 6.5
3.3 dl

Singha Beer 勝獅啤酒 (5%) | 6.5
3.3 dl

LÄNGGASS TEA 4.5 dl | 7

JJasmin Pearl chinese green tea 香片 珍珠綠茶

Long Jing chinese green tea 龍井綠茶

Sencha Yamato japanese green tea 煎茶(日本綠茶)

Qimen Haoya chinese black tea 祁門茶

Ginger Lemon herb and fruit tea 檸檬薑香草茶

Edelweiss swiss herb tea 雪絨香草茶

CONDITIONS ON SALE OF ALCOHOL

By Swiss law, the sale of alcoholic beverages to people under 16 years of age and spirits as well as liqueurs to persons under 18 years of age is prohibited.

The staff may request a valid ID for the proof of age.

素春卷

V Vegetarian spring roll | 10.5

STARTERS

V Soybean sprouts salad 豆芽沙拉 | 9

Home-made spring roll with minced pork and vegetables 春卷 | 10.5

Ravioli gebacken Wan-Tun mit Poulet gefüllt | 10.5

Dim Sum – steamed ravioli stuffed with shrimps and pork 蒸點心 | 10.5

V Veggie Dim Sum 點心(素食) | 10

Shrimp toast 蝦多士 | 13

Chicken Satay Meat skewer with peanut sauce 沙嗲雞串 | 13

Shrimp salad 蝦沙拉 | 15

Spare-rib spiced with chili, garlic and pepper 椒鹽排骨 | 13.5

Pan Fried Gyoza (with Pork) 鍋貼 | 12.5

V Vegetable Tempura 酥炸時蔬 | 10.5

Tempura shrimps 酥炸蝦 | 12

(for 2 guests and more)

Mixed plate of Hors d'oeuvres (per person 每位) | 22

5 different specialities selected by our chef including shrimp 二人起之大拼盆 (內有五款不同小食)

酸辣湯



Hot and sour soup | 11

SOUPS

Chicken soup with sweet corn 粟米雞湯 | 9.5

Chicken soup with glass noodles 粉絲雞湯 | 10.5

Ravioli soup Wan-Tun with chicken 雲吞湯 | 10.5

DECLARATION

 vegetarian

 slightly spicy

 spicy

 very spicy

MEAT

Beef

CH

Pork

CH, DE

Chicken

CH, BR*

Duck

DE, FR

FISH

Halibut

NL

Shrimp

VNM/F27

* may have been raised with hormones
as performance enhancer

甜酸雞

Chicken sweet and sour | 32

TOFU | 27

- ✓ Baked tofu with Chinese sauce 紅燒豆腐
- ✓ MaPo Tofu 麻婆豆腐 (素食)

CHICKEN 雞肉 | 32

- ... with lemon sauce 檸檬雞
- ... with leek and ginger 薑蔥
- ... with bamboo shoots and mushrooms 雙冬
- ... with mixed vegetables 雜菜
- ... with beans and nuts 豆角及腰果
- 🌶️ ... Curry with Chinese mushrooms and onions 咖哩
- 🌶️ ... Kung Po with sweet peppers, bamboo shoots, carrots and spicy sauce 宮保
- 🌶️🌶️ ... Szechwan with onions, sweet peppers, leek and bamboo shoots 四川
- 🌶️ ... Mala 辣子雞 | 34
with peanuts, onions, sesame, chilli, garlic, spring onions, Szechuan pepper

干燒牛肉

 **Deep-fried shredded Beef** | 34
with chilli

BEEF | 34

... with zucchini and carrot 節瓜炒牛肉

... on a hot plate 鐵板牛肉

 ... with Chili and Garlic 醬爆牛肉

... with leek and ginger 薑蔥

... with bamboo shoots and mushrooms 雙冬

... with mixed vegetables 雜菜

... with beans and nuts 豆角及腰果

... sweet and sour 甜酸

 ... Curry with Chinese mushrooms and onions 咖哩

 ... Kung Po with sweet peppers, bamboo shoots, carrots and spicy sauce 宮保

 ... Szechwan with onions, sweet peppers, leek and bamboo shoots 四川

 ... poached sliced beef with chilli oil 水煮牛肉

腰果炒香辣豬肉

 **Spicy Pork | 32**
with cashew-nuts

PORK | 32

... with leek and ginger 薑葱

... with bamboo shoots and mushrooms 雙冬

... with mixed vegetables 雜菜

... with beans and nuts 豆角及腰果

... sweet and sour 甜酸

 ... Curry with Chinese mushrooms and onions 咖喱

 ... Kung Po with sweet peppers, bamboo shoots, carrots and spicy sauce 宮保

 ... Szechwan with onions, sweet peppers, leek and bamboo shoots 四川

烤鴨

Roasted Duck | 42
Chinese style

DUCK 鴨 | 39

... with leek and ginger 薑葱

... with bamboo shoots and mushrooms 雙冬

... with mixed vegetables 雜菜

... with beans and nuts 豆角及腰果

... sweet and sour 甜酸

 ... Curry with Chinese mushrooms and onions 咖哩

 ... Kung Po with sweet peppers, bamboo shoots, carrots and spicy sauce 宮保

 ... Szechwan with onions, sweet peppers, leek and bamboo shoots 四川

蒜蓉蝦

Giant Shrimp with garlic | 42

SHRIMP | 41

.. with leek and ginger 薑蔥

... with bamboo shoots and mushrooms 雙冬

... with mixed vegetables 雜菜

... with beans and nuts 豆角及腰果

... sweet and sour 甜酸

🔥 ... with chilli 干燒蝦

🔥 ... Curry with Chinese mushrooms and onions 咖哩

🔥 ... Kung Po with sweet peppers, bamboo shoots, carrots and spicy sauce 宮保

🔥 ... Szechwan with onions, sweet peppers, leek and bamboo shoots 四川

FISH | 32

Steamed halibut Chinese style, with soy sauce and leek 蒸魚

Deep fried halibut with sweet and sour sauce 甜酸魚

Deep fried halibut with leek and ginger 薑蔥魚

北京鴨

SPECIALITY Peking Duck | pp 98

3 course menu

PEKING ENTE

(for 2 guests and more)

Only on order two days in advance. 需兩天前預訂

One of the most famous dishes and speciality of Chinese cuisine.

The duck is presented before the meal and the skin is cut into even lozenges at your table. You roll them with vegetable julienne into wafer-thin pancakes and eat it with a special hoisin sauce. This is followed by a clear duck broth with chowder. Meanwhile the chef thinly slices the duck meat and you eat it with various side dishes as main course.

SIDE DISHES

- ✓ Steamed rice 白飯 | 4.5
- Fried rice with ham, egg and leek 炒飯 | 8.5
- ✓ Fried noodles 炒麵 | 8.5
- ✓ Fried mushrooms & bamboo shoots 炒雙冬 | 19
- ✓ Fried mixed vegetables 炒雜菜 | 19
- Ⓢ Rice noodles with giant shrimp 蝦仁米粉 | 27

MENÜ LILIE per person 每位 51
(for 2 guests and more)

Spring roll 春卷

Beef with vegetables 雜菜牛肉

Chicken with sweet and sour sauce 甜酸雞肉

Fried rice 炒飯

2 scoops of ice-cream of your choice
自選雪芭或雪糕

MENÜ JASMIN pro Person 58
(for 3 guests and more)

Dim Sum 蒸點心

Duck with sweet and sour sauce 甜酸鴨

 Deep-fried shredded beef with chili 干燒牛肉

Chicken with mushrooms and bamboo shoots 雙冬雞

Fried rice 炒飯

Banana fritter with passionfruit sorbet 炸香蕉配百香果雪葩

MENÜ HOT per person 每位 53
(for 2 guests and more)

 Hot and sour soup 酸辣湯

  Beef with Chili and soybeans 水煮牛肉

  Fried chicken with fresh chili 香辣炸雞片

Fried rice or noodles 炒飯或炒麵

Fresh pineapple with coconut ice-cream
鮮菠蘿配椰子雪糕

DESSERT

Fresh pineapple with coconut ice-cream 鮮菠蘿配椰子雪糕 | 16

Banana fritter with passionfruit sorbet 炸香蕉配百香果雪葩 | 16

Lychees 荔枝 | 12

GIOLITO GLACE scoop 4.5

Giolito is an original Italian ice cream with the highest quality standards. «Giòlito» comes from the old Italian language and means «joy and pleasure». Credible and honest «Italianità». Top quality from all natural production, straightforward and authentic.

GLACE

chocolate 朱古力 | vanilla 雲呢拿 | stracciatella 朱古力碎片
strawberry 士多啤梨 | coconut 椰子

SORBET

strawberry 士多啤梨 | mango basil 芒果-羅勒
lemon 檸檬 | passionfruit 百香果

Whipped cream | 1.5

BOCCONCINI DAI DAI Stk. 2.5

Delicious small ice cream cube with chocolate coating.

Ai Lamponi (raspberry) 桑莓

Alla Panna (cream) 奶油

Al Caffé (coffee) 咖啡



GRISCHA GASTRONOMIE



Der jüngste Stern am Grischa Kulinarikhimmel am Arkadenplatz. Hier gibt es „food ,n’ drinks with love“. Vom gesunden Power-Shot am Morgen über Mittagsbowls, der beste Apéro mit Tapas oder ein Abendessen im stimmigen Ambiente bei einem Glas Wein.

The youngest child in our culinary world at the Arkaden square. Food ,n’ drinks with love from healthy power shots in the morning to lunch bowls, the best aperitif with tapas or a dinner with a good glass of wine in a harmonious ambience.



Unweit vom Hotel Grischa entfernt, lädt das Restaurant Bräma mit einer gutbürgerlichen Küche und knusprigen Holzofen-Pizzas zum Essen ein.

Not far from the Hotel Grischa, the restaurant Bräma invites you to dine with a home-style and local cuisine and crispy wood-fired pizzas.



Ein fließender Übergang zwischen Restaurant, Bar und Lounge mit modernen und kreativen Gerichten und Snacks. Zum Verweilen oder um sich mit Freunden auf einen Drink (oder zwei...) zu treffen.

Simply good food in a relaxed bistro atmosphere. A smooth transition between restaurant, bar and lounge to linger or to meet with friends for a drink (or two...).

pulsa
FONDUESTUBE

Käsefondue- und Raclettespezialitäten zum Dahinschmelzen. Auch im Sommer. Und für die Fleischliebhaber eines der besten Fondue Chinoise weit und breit.

The comfortable atmosphere invites you in the evening to enjoy cheese specialties such as Fondue and Raclette à discrétion.

MONTA
RESTAURANT

Offen für etwas speziell Feines? Schaut im Winter unserem Executive Chef Thomas Huber und Sous Chef Sergiu Midori zu, wie sie euer Gourmetmenü zubereiten.

Are you up for something special? Watch our chefs prepare your gourmet menu in our show kitchen. Open during winter.

LEONTO
SUSHI & MORE

Authentische japanische Küche in stilvollem Ambiente. Im Vordergrund stehen die frisch zubereiteten Sushi-Spezialitäten. Ein echtes Feuerwerk an Farben und Geschmäckern. Auch als Take Away.

Discreet colors, stylish shapes and the finest sushi specialties. The Leonto restaurant in a Asian style and delights with sushi and other Japanese delicacies.

Ausserdem könnt ihr die Kunst des gepflegten Zigarrenrauchens in authentischem Ambiente in unserer Zino Platinum Cigar Lounge geniessen.

In addition, we welcome you for a fine cigar in the Zino Platinum Cigar Lounge

«Willkomma bi ünsch.»