



BANKS

SHARING MENU

Our dishes are made for sharing – each one brings its own vibe to the table. Like our wines, they've got personality. Pick what suits your moment.

OMAKASE MENU

Can't decide?
Leave the choice to our kitchen team
and let yourself be surprised.

Please note that this menu can only be ordered for the entire table
and will be served as a sharing menu.

CHF 115.- per person

Upon request, you can enhance your Omakase menu with selected highlights:

| | |
|----------------------|-----------------------|
| JAPANESE WAGYU STEAK | + CHF 35.- pro Person |
| AMUR BELUGA | + CHF 350 50 g |
| | + CHF 700 125 g |
| OSSETRA PREMIER CRU | + CHF 250 50 g |
| | + CHF 500 125 g |

LIGHT & FRESH

Light, crisp – dishes that refresh and brighten.

TUNA NORI TACOS CHF 26

Bluefin tuna, avocado, Ossetra caviar ^{1,4,5,6,11,14}

SEE BASS CEVICHE CHF 33

Sea bass, Buddha's hand, sweet potato, cancha ^{4,9}

GREEN AND RED MIZUNA SALAD CHF 19

Tenkasu, honey, yuzu, pomegranate ^{(V) 6,10,11}

SPICY BLUEFIN TUNA SALAD CHF 29

Bamboo heart, Thai basil ^{4,6,8,9,11}

HAMACHI SASHIMI CHF 29

Yellowtail mackerel, Nashi pear, Sichuan pepper ^{4,6,8,9}

SEARED WATERMELON CHF 19

Ghoa cress, tapioca, sesame kimchi ^{6,8,9,11}

Pairs beautifully with our BUBBLY and
SEDUCTIVE WINES.

COMFORT & WARMTH

Rich, balanced, and comforting –
food that feels like a warm embrace

BREAD LOVE FOCACCIA CHF 12

Smoked bell-pepper cream (V) 1,6

WAGYU SLIDER CHF 32

Gruyère, brioche, onion marmalade 1,3,6,8,11

ASPARAGUS CHF 24

Assorted asparagus, ponzu hollandaise,
puffed rice, shiso (V+) 1,5,6,9

BANKS FLAT BREAD CHF 29

Smoked beef, crème fraîche, oyster mushroom, cress 1,3,7,9

BANKS CARBONARA CHF 26

Udon, organic egg, shiitake, nori 1,3,4,6,7,9,11,12

CHILEAN SEA BASS CHF 44

Jalapeño, green asparagus 4

REGIONAL KOHLRABI CHF 21

White beans, walnuts, yuzu kosho, apple 5,6,8,9

LUMA PORK BELLY CHF 29

Crispy pork belly, snow peas, teriyaki 6,8,9,11

Perfect alongside THE HARMONIOUS ONES.

CHARCOAL & FIRE

Flavorful, smoky and intense- straight from the
barbecue or with a hint of heat

BEEF YAKITORI CHF 26

Beef filet, Padrón peppers, chili, chives ⁶

CANADIAN LOBSTER TAIL CHF 39

Creamed spinach, orange, kimchi sesame ^{4,5,6}

SALMON MISO CHF 47

Label Rouge salmon, ginger ^{1,4,6,12}

BEEF TENDERLOIN CHF 55

Swiss beef filet, tamarind sauce, baby vegetables ^{6,8,9,12}

BRAISED & CHARRED LEEK CHF 28

Grilled leek, buckwheat, kombu, Amalfi lemon ^{(V+) 1,6,8,9}

GRILLED LAMB CHOPS CHF 39

Lamb chops, pistachio, eggplant, wild mint ^{1,5,6,9,11}

SWISS VEAL CUTLETS for 2 people CHF 119

Veal cutlets, chimichurri, two side dishes of your choice



TO BALANCE THE TABLE

BUTTER SAUTÉED SPINACH CHF 9

Shiso (V+) 6

JAPONICA RICE CHF 10

Mirim, lemongrass, kaffir lime (V+) 11

MASHED SWEET POTATO CHF 10

Sichuan pepper, lime (V+)

GRILLED BABY CORN CHF 12

Sesame paste, mint 6,11

CUCUMBER SALAD CHF 9

Cucumber, chili, Thai basil 6,8,11

GLAZED CARROTS CHF 8

Butter and ginger glaze 6,8,11

SWEET & INDULGENT

Playful, elegant and always perfect for sharing

ICE MOCHI SELECTION CHF 6 / PIECE

Vanilla, chocolate, passion fruit, matcha, coconut (V) 3,5,6,7,12

SORBET & ICE CREAM CHF 7 / SCOOP

Cherry blossom, Basler Lächerli, kumquat, matcha, mango-coriander (V) (1,3,7)

MATCHA TIRAMISU CHF 19

Roasted sesame seeds, Arabica coffee (V) 1,3,7,11

PEAR BONSAI TREE CHF 22

Grand Cru chocolate, buckwheat, yuzu 1,3,7,11

GOMA CHF 19

Adzuki bean, Sakura, sancha, white sesame (V+) 6

SEASONAL FRUIT SELECTION CHF 15



ALLERGENS INDEX

If you have any questions or intolerances, our service team will be happy to help you at any time. Even with the utmost care, cross-contamination cannot be completely ruled out.

ORIGIN OF MEAT, FISH, BREAD

| | |
|-----------------|----------------|
| BEEF | Switzerland |
| LAMB | Ireland |
| VEAL | Switzerland |
| WAGYU | Japan |
| TUNA | Spain |
| SEA BASS | Greece |
| PATAGONIAN HAKE | South Atlantic |
| HAMACHI | Japan |
| SALMON | Scotland |
| OSSETRA CAVIAR | China |
| BREAD | Switzerland |

1. GLUTEN CONTAINING CEREALS
2. CRUSTACEANS and products derived from them
3. Eggs and products from them
4. FISH and products derived from fish
5. PEANUTS and products derived from peanuts
6. SOYBEANS and products derived from soybeans
7. MILK and products derived from milk
8. NUTS and products derived therefrom
9. CELERY and products derived therefrom
10. MUSTARD and products derived therefrom
11. SESAME SEEDS and products derived therefrom
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPINS and products derived therefrom
14. MOLLUSCS and products derived therefrom