AURA

JOURNEY TO SHARE

Crispy Broccoli, Kingfish Ceviche, Duck Gyoza, US Beef Tataki, Lobster Bisque, Mozzarella di Buffalo
Crispy Brokkoli, Kingfish Ceviche, Duck Gyoza, US Beef Tataki, Hummer Bisque, Mozzarella di Buffalo

36 **per person (min. 2 persons)** ABDFGLMN

APPETIZERS

TUNA PIZZA ABCDGN **26**
Tortilla, Wasabi Mayo, Onions, Olives, XO Chutney
Tortilla, Wasabi Mayo, Zwiebel, Olive, XO Chutney

AURA STYLE BEEF CARPACCIO AGL **29**
Truffle, Tomato, Parmesan, Shiso
Trüffel, Tomate, Parmesan, Shiso

CRISPY DUCK ACGLN **29**
Onions, Grapefruit, Tahoon, Asia Leaf
Zwiebeln, Grapefruit, Tahoon, Asia Leaf

SALMON CEVICHE ABDLN **26**
Mango, Avocado, Leche de Tigre, Momoya
Mango, Avocado, Leche de Tigre, Momoya

US BEEF TATAKI AL **30**
Truffle, Ponzu, Spring Onions
Trüffel, Ponzu, Frühlingslauch

TOMATO 2.0 GL **26**
Burrata Cream, Basil, Olives
Burrata-Creme, Basilikum, Oliven

DUCK GYOZA AFLN **26**
Plum Sauce, Cucumber, Coriander
Pflaumensauce, Gurke, Koriander

KINGFISH TRUFFLE CEVICHE ADFHLN **29**
Truffle, Ponzu, Miso
Trüffel, Ponzu, Miso

CRISPY ASPARAGUS ACLMN **26**
Avocado Mayonnaise
Avocado-Mayonnaise

BEEF TATAR ACGHLM **ca 100g 26** **ca 180g 42**
Warm Café de Paris crust, brioche
Warme Café de Paris-Kruste, Brioche

HANDCUT TEMPURA MAKI

BEEF ROLL	TUNA ROLL
With Truffle	With Ikura
Mit Trüffel	*Mit Ikura*
AGLN	ADGLN
29	**26**

SOUP

LOBSTER BISQUE BLN **18**
Prawn, Coconut, Lemongrass, Spinach, Ginger
Crevette, Kokosnuss, Zitronengras, Spinat, Ingwer

SALADS & BOWLS

SALMON POKE ADFGLMN **38**
Mango, Wakame, Cucumber, Carrot
Mango, Wakame, Gurke, Karotte

WATERKRESS SAKURA TOFU AGLN **42**
Avocado, Edamame, Wasabi Dressing
Avocado, Edamame, Wasabi-Dressing

NEW STYLE PULPO SALAD ADGN **39**
Cucumber, Miso, Pak Choi, Pomegranate, Onion
Gurke, Miso, Pak Choi, Granatapfel, Zwiebel

TENDERLOIN BEEF GHLM **42**
Mixed Lettuce, Tomato, Vegetables
Gemischter Salat, Tomate, Gemüse, Hausdressing

LEGEND OF ALLERGENIC SUBSTANCES · LEGENDE DER ALLERGENEN STOFFE

- **A** gluten containing cereal / glutenhaltige Getreide
- **B** crustaceans / Krebstiere
- **C** eggs / Eier
- **D** fish / Fische
- **E** peanuts / Erdnüsse
- **F** soybeans / Sojabohnen
- **G** milk (lactose) / Milch (Laktose)
- **H** nuts / Schalenfrüchte (Nüsse)
- **L** celery / Sellerie
- **M** mustard / Senf
- **N** sesame / Sesam
- **O** sulfur oxide, sulfites / Schwefeloxid, Sulfite
- **P** lupins / Lupinen (Hülsenfrüchte)
- **R** molluscs / Weichtiere

All prices in CHF including VAT · Alle Preise in CHF inklusive MwSt.

AURA

800° GRILL

SERVED WITH ITS OWN SAUCE

KAGOSHIMA WAGYU

SMOKY WAGYU — ca 200g 110
Entrecôte Gold Edition, Truffle, Gold Leaf
Trüffel, Blattgold

US BLACK ANGUS

TRUFFLE TENDERLOIN ACL — ca 200g 74
Fresh Truffle, Truffle Sauce
Frischer Trüffel, Trüffelsauce

WITH YOUR CHOICE OF SAUCE

US BLACK ANGUS

Age: 25 to 30 months, raised in natural environment, fed with prairie grass

TENDERLOIN AL — ca 200g 66

SURF AND TURF AEHLMN — ca 200g 79
Tenderloin with 2 crevettes
Tenderloin mit 2 Crevetten

RIB EYE ALMN — ca 250g 64
Pickled Onions
Pickels Zwiebeln

BIG CUTS

For 2 people · Für 2 Personen

CHATEAUBRIAND — ca 500g 170
Flambéed at the table
Am Tisch flambiert

TOMAHAWK — ca 1'000g 170
Heritage Farm
Flambéed at the table
Am Tisch flambiert

BISON NORTH AMERICA

Free range, fed with prairie grass

TENDERLOIN AL — ca 200g 64

CHOICE OF SAUCE (1 INCL.)

- Asia-Pepper
- Miso-Wagyu-Butter
- Chimichurri
- Café de Paris
- Sauce Béarnaise
- Signature Sour Cream

Each additional sauce CHF 2

POULTRY & MEAT

CORN-FED CHICKEN AEFHL — 48
Asia Salsa Verde, Chili, Herbs, Miso
Asia Salsa Verde, Chili, Miso

BBQ LAMB CHOPS ALN — 48
Roasted Onions
Geröstete Zwiebeln

SWISS VEAL BRISKET LMN — ca 230g 62
Slow cooked, BBQ-Rub, pickled Onions
BBQ-Rub, Zwiebel

FISH & SEAFOOD

SIGNATURE SEA BASS DEFHLN — 54
Ginger, Lime, Herbs
Ingwer, Limette, Kräuter

ASIA GLACED SALMON ADLN — 48
Chili Ginger Dressing
Chili-Ingwer-Dressing

TUNA STEAK ADLM — 48
Anticucho, Japanese Crackers
Anticuccio, Japanische Cracker

GRILLED TIGER PRAWNS ADGLN — 54
Lime, Momoya
Limette, Momoya

SIDE DISHES

POMMES ALLUMETTES — 9
With Truffle & Oil +2

SWEET POTATO FRIES — 9
With Truffle & Oil +2

CREAMY SPINACH GL — 12

ASPARAGUS WITH TAHIN GLN — 12

BROCCOLI & MIXED VEGETABLES — 12

MASHED POTATOES AG — 10

JASMIN RICE G — 8

AVOCADO & PICKLED ONIONS LMN — 10