

Welcome to Meta,

The cuisine of restaurant Meta is an authentic tribute to culinary art, which revolves around passion and love for our guest. Our philosophy hinges on the use of the highest quality ingredients and on a combination of Mediterranean tradition and unusually sensational exotic flavours.

Chef Luca Bellanca is the true soul of the kitchen. With his creativity and know-how he guides us in the creation of surprising and innovative dishes. Luca has a unique vision that does not draw boundaries and which, on the contrary, harmoniously combines different cultures. His inspiration comes from his Italian origins, as well as from the expertise he gained working around the world. The kitchen is the beating heart of restaurant Meta; a place where culinary art blends with creativity and passion to create an unforgettable experience.

“

*My cuisine draws no boundaries,
harmoniously combining different cultures.*

”



Great Classics Tasting Menu

- 2024 Scallop tartare with lightly smoked sauce, Oscietra caviar, nasturtium and seeded crackers 🍷
- 2022 Egg with broccoletti, pecorino romano and Bona flour crumble with Maggia Valley pepper
- 2023 Scampi buttons, its ristretto and lemon pompia 🍷
- 2021 “Red Cows” Parmesan cheese risotto with veal sweetbreads and saffron
- 2019 St. Pierre with sea sprouts, native lemon and Chablis sauce 🍷
- 2020 Roasted pigeon, corn and crispy Ticino red polenta 🍷
- 2014 Strawberry coulis, basil and lime sorbet with wasabi air
- 2022 Yoghurt and honey

Great classics tasting menu

CHF 210.-

Enrich your sensorial journey with the wine pairings selected by our Sommelier

CHF 130.-

**Our tasting menus are intended for the whole table*



Med - Fusion Tasting Menu

Amberjack and nashi pears 🍷

Squid noodles, plankton bernese and puffed rice 🍷

Black garlic spaghetti with Fontina d'Alpeggio
cheese fondue and arugula

Lobster and kohlrabi 🍷

Iberian piglet stew, Ribera del Duero and carrots 🍷

Strawberry coulis, basil and lime sorbet with wasabi air

Rhubarb and raspberries

Med - Fusion tasting menu

CHF 155.-


Enrich your sensorial journey with the wine
pairing selected by our Sommelier


CHF 110.-

**Our tasting menus are intended for the whole table*




Vegetarian Tasting Menu

Sottobosco of turnips and beets... 

Potato, spices and caviar 

Sweet onion ravioli, miso and Champagne

Artichoke my way 

Strawberry coulis, basil and lime sorbet with wasabi air

Pears, cottage cheese and chocolate

Vegetarian tasting menu

CHF 135.-

Enrich your sensorial journey with the wine pairings selected by our Sommelier



CHF 100.-

**Our tasting menus are intended for the whole table*





Menu




Starters

- Sottobosco of turnips and beets...  34.-
- Egg with broccoletti, pecorino romano and flour crumble
Bona with Maggia Valley pepper 38.-
- Amberjack and nashi pears  48.-

First courses

- “Red Cows” Parmesan cheese risotto with veal sweetbreads
and saffron 42.-
- Scampi buttons, its ristretto and lemon pompia  48.-
- Black garlic spaghetti with Fontina d’Alpeggio cheese
fondue and arugula  36.-

Second courses

- Lobster and kohlrabi  76.-
- Iberian piglet stew, Ribera del Duero and carrots  68.-
- Artichoke my way  42.-

Dessert

- Rhubarb and raspberries 22.-
- Yoghurt and honey 22.-
- Pears, cottage cheese and chocolate 22.-





meta

M E D F U S I O N

 Gluten Free

 Lactose Free

 Vegetarian

Please communicate to the service personnel allergies and intolerances. Our tartares have been treated with blast chilling. Our fish comes from Mediterranean sea, Adriatic sea, Atlantic sea, Switzerland and Denmark. Our meats come from Switzerland, Italy, Ireland and USA.

