

汤羹

SOUPS

Seafood soup “Suan La Tang” 秘制酸辣海鲜羹	24
Hot and sour, house recipe	
Wonton soup 鲜虾云吞汤	22
Langoustine and prawn dumplings, Cantonese broth (chicken broth)	
Sweetcorn and tofu velouté 玉米豆腐羹 素	14

沙拉

SALADS

Green papaya salad with red prawns 青木瓜沙拉	22
Lime, roasted cashew nuts, fresh herbs	
Beef salad 牛肉沙拉	26
Seared beef, mint and coriander	
Salad of the moment 时令沙拉	18
Inspired by the market and the chef	

热前菜

HOT STARTERS

Vegetable spring rolls 素春卷 素	18
Sprinkled with parmesan, on a roasted pepper cream	
Prawn rolls 鲜虾卷	22
Yoghurt sauce, preserved lemon and mint	
Seared scallops Mù style 香煎带子配黑米	36
Squid ink rice crisps, pickles and cabbage cream	
Padrón peppers stuffed with prawns 鲜虾酿青椒	22
Four pieces, miso yoghurt sauce	
Chicken satay skewers 沙爹鸡肉串	16
Two pieces	
Beef satay skewers 沙爹牛肉串	18
Two pieces	

点心

DIM SUM

FOUR PIECES	
Prawn har gao 水晶虾饺	22
Prawn and chicken siu mai 鲜虾鸡肉烧卖	23
Pork xiao long bao 上海小笼包	22
Chicken and vegetable gyoza 鸡肉蔬菜煎饺	20

包厢

Private Dining at Mù

PRIVATE ROOM

Up to 12 guests, in complete privacy.

TWO SEMI-PRIVATE LOUNGES

For family meals or dinners with friends.

THE WHOLE RESTAURANT

Available for private hire for any event.

Please ask our team for details.

Prices in Swiss francs (CHF), service and 8.1% VAT included.

Information on allergens and the origin of our products (displayed at the entrance) is available from our staff on request.

This menu is still being developed and tested, and may be subject to change.

招牌分享

TO SHARE

家禽

POULTRY

牛肉

BEEF

海鲜

SEAFOOD

素食

VEGETARIAN

主食

RICE & SIDES

Peking-style lacquered duck 北京烤鸭 (两食)	160
For 2 people · served in two courses: crispy skin with pancakes, then wok-fried breast in lettuce leaves	
Line-caught sea bass, steamed or roasted 清蒸／烤野生海鲈鱼	130
For 2 people · to be ordered 24 hours in advance	
Kung Pao chicken 宫保鸡丁	38
The traditional recipe, cashew nuts and dried chillies	
Sweet and sour chicken 菠萝咕嚕鸡	38
With roasted pineapple	
Beef fillet Rossini Mù style 木式罗西尼牛柳	78
Signature · smoked aubergine caviar, homemade jus	
Black pepper beef entrecôte 黑椒时菇牛柳	52
Sautéed seasonal mushrooms	
Stir-fried beef with Thai basil 九层塔炒牛肉	48
Kung Pao prawns 宫保虾球	56
Four large Black Tiger prawns	
Dry-fried prawns 招牌干煸虾	58
Mù signature	
Cod fillet 姜汁白黄油鳕鱼	55
Pak choi, ginger and beurre blanc sauce	
Mapo tofu with porcini 野菌麻婆豆腐 (素)	36
Braised tofu, dried porcini, chilli and Sichuan pepper	
Cabbage blossom stuffed with mushrooms 野菌酿菜花 (素)	22
Shang Palace fried rice 香宫炒饭	28
Egg, prawns, barbecued pork, chicken and spring onions	
Lo mai gai 荷叶糯米鸡	28
Sticky rice in lotus leaf, chicken, prawns, chestnuts, lobster jus	
Steamed jasmine rice 茉莉香米饭 (素)	8
Japanese rice 日本米饭 (素)	10
Sautéed seasonal vegetables 清炒时蔬 (素)	18