



APÉRITIFS

PATA NEGRA IBÉRICO 28.-
With toasted bread

GRILLED COCO SAUSAGE 16.-
Fennel seeds, red wine hop mustard

SPICY CORN RIBS 9.-
With chilli, panko, lemon and fleur de sel

SMOKED CAULIFLOWER NUGGETS 16.-
Aioli, chili, lemon

COCO'S TACOS 16.-
With mole, tomato salsa, crispy onions and coriander
with rib eye
with prawns

CHEFS CHOICE

3 courses75.-
5 courses95.-

FROM THE CHARCOAL GRILL

BEEF ENTRECÔTE *Ojo de Agua, 250g*.....58.-
CÔTE DE BŒUF 800g..... 125.-
BEEF TOMAHAWK 1000g..... 180.-
BEEF RIB EYE 300g.....58.-
VEAL CUTLET 300g.....59.-
CHICKEN THIGH STEAK 220g.....29.-
BEEF FILLET *Ojo de Agua, 220g*62.-
WHOLE SEA BASS39.-/78.-
WHOLE SOLE 200g.....59.-
TUNA STEAK 200g 46.-
GILTHEAD SEABREAM *for 2 persons*88.-
Tomatoes, olives, capers and herbs

ONE SAUCE INCLUDED WITH ALL GRILLED DISHES:
Chimichurri, morel cream sauce or Béarnaise sauce

STARTERS

HAND-CUT BEEF TARTARE 24.- 38.-
Crispy onions, cornichons, capers

SPRING VEGETABLE SALAD 18.-
With asparagus, peas, almonds, pomegranate and lemon vinaigrette

GRILLED WHITE ASPARAGUS 24.-
With dandelion honey butter, rocket and Grana Padano cheese

CRISPY TUNA SASHIMI 24.-
With wasabi, marinated broccoli, lime and chilli

ARTICHOKE SALAD 19.-
Balsamic, parmesan, pine nuts, black truffle

COCO FRIED CHICKEN 21.-
Braised aubergine, chili mayonnaise, coriander

GRILLED BEEF CARPACCIO 28.-
With tomato vinaigrette, asparagus, rocket, pine nuts and parmesan cheese

PASTA

HOMEMADE MEZZELUNE 29.-
With straciatella di burrata, asparagus, tomatoes and spinach leaves

HOMEMADE PAPARDELLE 32.-
al ragu di vitello
Veal ragout, basil, chilli and lemon

SIDES

GRILLED ASPARAGUS 11.-

SEASONAL VEGETABLES 8.-

TRUFFLE FRIES 16.-

RISOTTO 8.-

TRUFFLE RISOTTO 14.-

FRENCH FRIES 8.-

DESSERTS

MOLTEN CHOCOLATE CAKE 14.-
With vanilla ice cream

RHUBARB CRUMBLE CAKE 11.-
With sour cream ice cream

STRAWBERRY SOFT ICE CREAM 11.-
With marinated berries and caramelised pistachios

AFFOGATO AL CAFFÉ 11.50
Vanilla ice cream and espresso

CREMA FRITTA 14.-
With marinated strawberries

Entrecôte, beef fillet and rib eye: Dieter Meier's Estancia, Argentina; Pata Negra Ibérico: Spain; All other meats: Switzerland; Sole: Netherlands Prawns: Vietnam; Tuna: Philippines Salmon: Norway; Sea bass & bream: Greece; Truffles: Europe Mozzarella & straciatella: Italy Asparagus exclusively from the asparagus guru Caspar Ruetz: Baden All breads and baked goods are produced in Switzerland. For detailed information on fish sourcing as well as allergies or intolerances, please ask our service team. All prices in CHF incl. 8.1% VAT.

SPARKLING

PROSECCO MILLESIMATO

Furlan (IT)

Glera

9.50 | 69.-

CUVÉE ALEXANDRE

Soutiran, 1^{er} Cru (FR)

Pinot Noir, Chardonnay

Pinot Meunier

16.- | 110.-

EMOZIONE UNICA

Villa Franciacorta (IT)

Chardonnay, Pinot Noir

13.- | 89.-

BLANC DE BLANCS

Ruinart (FR)

Chardonnay

175.-

BILLECART BRUT ROSE

Billecart – Salmon (FR)

Pinot Noir, Chardonnay

125.-

DOM PÉRIGNON

Dom Pérignon (FR)

Chardonnay, Pinot Noir

385.-

ROSÉ

FISCHER'S FRITZ

FEDERWEISSER

Turmgut Erlenbach (CH)

Pinot Noir

8.50 | 58.-

WHISPERING ANGEL

Château d'Esclans (FR)

Grenache, Cinsault, Vermentino

11.- | 77.-

MIRAVAL

Brad Pitt & Marc Perrin (FR)

Syrah, Grenache, Cinsault

69.-

DIGESTIF

OUR SERVICE TEAM WILL BE HAPPY TO RECOMMEND
A SUITABLE DIGESTIF FOR YOU

WHITE

RESTAURANT COCO

HEIDA

St. Jodern Kellerei (CH)

Savagnin Blanc

10.- | 69.-

RIESLING FEINHERB

Weingut Wegeler (DE)

Riesling

9.- | 63.-

GRÜNER VELTLINER

CARACTERE

Weingut Weszeli (AT)

Grüner Veltliner

8.50 | 58.-

PETIT CHABLIS

Domaine Durup (FR)

Chardonnay

9.50 | 66.-

NIVARIUS

Nivarius Blancos de Finca (ES)

Tempranillo Blanco

9.50 | 60.-

MÂCON VERZE

Domaine Leflaive (FR)

Chardonnay

19.- | 125.-

BLANC DU VILLAGE

SEMINAR

Weingut Diederik (CH)

Cabernet Blanc, Sauvignac, Muscaris

72.-

PERLATO DEL BOSCO

Tua Rita (IT)

Vermentino

60.-

CERVARO DELLA SALA

Marchesi Antinori (IT)

Chardonnay, Grechetto

140.-

RED

PINOT NOIR

Klosterkellerei Einsiedeln (CH)

Pinot Noir

9.- | 59.-

G' D'ESTOURNEL

Château Cos d'Estournel (FR)

Merlot, Cabernet Sauvignon

Cabernet Franc

11.- | 75.-

LAUREL

Clos I Terrasses (ES)

Cabernet Sauvignon

Garnacha, Syrah

15.- | 105.-

TRUS RESERVA

Bodega Trus (ES)

Tempranillo

12.50 | 90.-

TREGGIAIA

Villa Bibbiani (IT)

Sangiovese, Cabernet Sauvignon

9.50 | 66.-

ILATRAIA

Brancaia (IT)

Cabernet Sauvignon

Petit Verdot, Cabernet Franc

15.- | 110.-

CHÂTEAU PHÉLAN SÉGUR

Château Phélan Ségur (FR)

Cabernet Sauvignon

Cabernet Franc, Merlot

110.-

ALTER EGO

Château Palmer (FR)

Cabernet Sauvignon, Merlot

165.-

CHÂTEAU PONTET-CANET

Château Pontet-Canet (FR)

Cabernet Sauvignon,

Merlot, Cabernet Franc

180.-

WINE CELLAR

You will find rare wines and wine
specialities from near and far
in our beautiful wine cellar.