

TASTE OF ASIA

SOUPS

Tom Yam Gung Spicy Thai soup with prawns, mushrooms, cherry tomatoes, Thai celery and kaffir leaves	19.-	Tom Kha Kai Chicken soup with sliced chicken eltem, coconut milk, baby corn, cherry tomatoes, mushrooms, shimeji and spring onions	18.50
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HOT STARTERS

Spring rolls with shrimps Stuffed spring rolls with shrimps, carrots, bean sprouts, onions, garlic, coriander and spring onions served with sweet and sour sauce	19.50	Vegetarian Spring rolls Stuffed spring rolls with carrots, bean sprouts, onions, garlic, coriander and spring onions served with sweet and sour sauce	18.50
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CURRY BOWL

Green chicken-curry Green curry with sliced chicken, Thai eggplant, Thai basil, kafir, peppers and coriander served with jasmine rice	32.-	Red pork-curry Red curry with pork slices peas, eggplant, Thai basil, kafir, peppers and coriander, served with jasmine rice	34.-
Massaman curry with beef Curry with sliced beef, potatoes, peanuts, peppers and onions served with jasmine rice	40.-		

WOK DU PARC

Chicken-Satay Marinated chicken skewers with fried rice and peanut sauce or sweet sauce	32.-	Tofu-Satay Tofu skewers with fried rice with soy sauce	30.-
Vegetable wok with shrimps With jasmine rice and soy sauce	34.-	Vegetable-Wok with beef With jasmine rice and soy sauce	32.-
Fried noodles with shrimps With shrimps, carrots, spring onions, coriander and fried onions with oyster sauce	34.-	Fried noodles with chicken With chicken strips, potatoes, spring onions onions, coriander and fried onions onions with oyster sauce	32.-
Fried noodles with tofu With tofu cubes, carrots, spring onions, coriander and fried onions with black bean sauce	30.-	Fried noodles with beef With beef strips and vegetables with oyster sauce	32.-

SWEETS

Exotic fruit salad With coconut sauce	15.-	Mango sorbet Per scoop	4.-
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All prices in CHF incl. VAT. I For information on allergens, please contact our staff.
Switzerland: Chicken, beef, pork I Vietnam: Prawns I Norway: Smoked salmon

ELEMENTS CLASSICS

STARTERS

Green salad French, Italian, house dressing	13.-	Badener market salad House dressing	15.-
Persian tomato-cucumber salad Pomegranate	14.- large 19.-	Smoked salmon Toast, cream horseradish, salad garnish	20.- large 30.-
Beefsteak-Tatar Toast & butter mild medium hot Cognac	26.- large 36.- +3.50		

CHARCUTERIE & ANTIPASTI

Fresh from the counter BBünderfleisch, Bündner raw ham, herb bacon	35.-	Olives & parmesan	15.-
with cheese served with fresh bread & butter	39.-		

SPARERIBS CHF 52.50

Bacon Ribs Ribs with the taste of the best of pork hearty smoked bacon		Whiskey Ribs The single malt whiskey used gives the ribs a malty, smoky aroma	
Appenzeller Ribs The 42 herbs of the Appenzeller herb bitters give ribs their flavor		Baked potato & corn Cream cheese & jalapeno dip	

MAINS

Beef entrecôte	28.50 120g 44.- 200g	Beef rib-eye steak	45.- 200g
Lamb loin (AU)	39.- 200g	Veal steak	49.50 200g

Please select your side dish separately

SIDE DISHES 8.- per side dish

French fries | Leaf salad | Rösti
Buttered rice | Ratatouille | Market vegetables
Baked potato | Fried rice

SAUCES 4.- per sauce

Veal jus | BBQ sauce | Sour cream
Chili sauce | Mushroom cream sauce |
Café de Paris

CLASSICS

Beef burger with brioche bun sweet potato french fries and cole slaw with cheese, bacon, roasted onion or fried wegg	29.- each + 2.-	Sliced veal Zurich style with rösti	45.-
with extra meat	+ 15.-	Pork escalope French fries and gravy	29.50
		Cesar salad with parmesan bacon & Croutons	20.50
		SSliced chicken breast	+ 8.-

VEGETARIAN

Penne cinque "p" Tomato, parsley, parmesan, cream	29.-	Green Mountain Burger BBQ sauce, Cole slaw, Sweet potato french fries	29.-
Quinoa Lemon and vegetables	26.-	Grilled vegetable bouquet Roasted tomatoes and argula	26.-
Ratatouille Ravioli Argula and parmesan	29.-		

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elements

RESTAURANT

Dear guests,

Our chef, Mr. Anthony Carlos, and his team would like to welcome you to elements restaurant. We are pleased to present you with a unique culinary experience.

Here you will find a selection of traditional Asian dishes and Swiss classics. Each dish is carefully prepared to delight your senses and offer you an unforgettable culinary experience.

From spicy curries to hearty Swiss specialties, our cuisine offers a diverse palette that combines the delicious flavors and traditions of both cuisines. We invite you to be enchanted by these two worlds and enjoy the variety of flavors our restaurant has to offer.

We are happy to be there for you.

The elements restaurant team

Valeria Biondo & Anthony Carlos
Head of Restaurant & Chef

RAMADA[®]
BY WYNDHAM
BADEN HOTEL DU PARC