NEORA

GRAND HOTEL DES BAINS KEMPINSKI

MENU

Welcome to Neora, a taste of the Aegean in the center of St. Moritz. We believe in the beauty of simplicity and the power of pristine ingredients. Our ethos is one of filoxenia, heartfelt hospitality that turns every meal into a memory. Our dishes are a tribute to the sea and the sun, designed for sharing and celebrating the moment. From our shores to your table, we offer the essence of modern Greek dining: authentic, soulful, and unforgettable. This is Neora, a new era of Mediterranean warmth.

APPETIZERS

ALIFES | DIPS

⊡ Tzatziki *(7)(12)* — 12
Greek Yogurt | Garlic | Cucumber | Dill

Taramosalata *(1)(4)(12)(13)* — 15
Smoked Cod Roe | Greek Bottarga | Lemon

⊡ Tirokafteri *(7)(8)(12)* — 14
Spicy Feta Cream | Red Chili | Greek Yogurt | Pine Nuts

⊙ Melitzanosalata *(8)(12)* — 12
Roasted Aubergines | Red Peppers | Petimezi | Mint | Walnuts

Dip Experience — 38
Try all of our Greek dips at once!

COLD MEZE

Gavros Marinatos *(4)(12)* — 30
Marinated sardines | Tomato | Santorinian caper | Sherry vinegar

Neora Tartare *(4)(9)(10)(12)* — 38
Fish Tartare | Cucumber | Citrus | Chili

Tonos Troufa *(1)(4)(6)(12)* ✦ — 42
Smoked Tuna | Truffle-Lemon Dressing | Sea Fennel

Oysters *(2)(12)* — 9 per person
Lemon | Mignonette

SALADS

⊡ Greek *(7)(12)* — 25
Cretan Tomatoes | Cherry Tomatoes | Cucumber | Red Onion | Kalamata Olives | Bell Peppers | Barrel-Aged Feta

⊙ Neora *(1)(8)(9)(10)(12)* ✦ — 22
Greek Bulgur | Sun-Dried Tomatoes | Watermelon | Grilled Peppers | Pistachio | Fresh Leaves

⊡ VEGETARIAN ⊙ VEGAN ✦ SIGNATURE

(1) Gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soya · (7) Lactose · (8) Nuts
(9) Celery · (10) Mustard · (11) Sesame · (12) Sulphur Dioxide, Sulphites · (13) Lupin
(14) Molluscs

All prices are quoted in CHF incl. VAT.
Regarding meat specialties sourced from non-EU countries, production may involve the use of hormonal or non-hormonal growth promoters as permitted by local regulations.

APPETIZERS

SALADS · CONTINUED

Octopus *(9)(10)(12)(14)* 34
Octopus-Potato | Wild Greens | Lemon | Alpine Strawberries | Spring Onions

HOT MEZE

⊡ Dolmadakia *(7)(9)(11)(12)* ✦ 25
Vine Leaves | Herb Rice | Yogurt-Tahini Sauce

⊡ Feta Filo *(1)(7)(11)* 33
Feta Cheese | Filo Pastry | Thyme-Honey | Sesame

Calamari Souvlaki *(9)(10)(12)(14)* 34
Calamari on Charcoal | Fava Beans Purée | Herb Sauce

Mydia Saganaki *(2)(4)(7)(9)(12)(14)* 42
Black Mussels | Tomato-Ouzo Sauce | Aged Feta

⊡ Kolokythakia *(1)(7)(12)* 28
Crispy Fried Courgette | Tzatziki

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MAINS

FISH MARKET

Chef's Daily Catch
Hand selected fresh seafood, changing with today's best availability. Please consult our team!

MAINS

Garides *(2)(3)(10)(12)* — 55
Grilled Prawns | Baby Gem | Herb Aioli

Psari Giahni *(4)(9)(12)* — 58
Fresh Grilled Fish (180g) | Seasonal Wild Greens | Courgette | Tomato Sauce

Neora Moussaka *(1)(3)(7)(9)(12)* ✦ — 45
Traditional Minced Beef | Potatoes | Aubergines | Cretan Gruyère Béchamel

Kotopoulo *(7)(9)(10)(12)* — 50
Grilled Chicken | Honey-Mustard Sauce | Baked Potatoes

◎ Arakas 'a la Polita' *(9)(12)* — 40
Garden Peas | Wild Artichokes | Potatoes | Carrots | Fennel | Lemon

Beef Brizola *(1)(7)(9)(10)(12)* — 88
Ribeye Steak (250g) | Herb Sauce | Veal Jus | Greek Fries

Aegean Pasta *(1)(2)(3)(4)(9)(12)(14)* — 55
Homemade Tagliatelle | Calamari | Octopus | Prawns | Mussels | Sea Bass | Saffron Bisque Sauce

SIDES — 15

⊙ Horta *(9)(10)*
Wild Greens | Courgettes

◎ Pantzaria *(10)(12)*
Smoked Beetroot | Fennel | Orange

◎ Greek Fries *(1)*
Handcut Potatoes | Cretan Oregano

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MAINS

SIDES · CONTINUED

Grilled Vegetables *(10)*
Seasonal Vegetables | Lemon Oil | Chives

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DESSERT

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Frozen Yogurt *(7)(8)* — 30
Greek Yogurt | Fruit Preserve | Caramelized Nuts | Thyme-Honey

Kormos Sokolatas *(1)(3)(7)(8)* — 28
Dark Chocolate | Biscuits | Caramel Sauce | Greek Coffee Ice Cream

Ravani *(1)(3)(7)* ✦ — 25
Soft Semolina Cake | Cinnamon Syrup | Mastic Ice Cream

Froutosalata *(12)* — 25
Seasonal Fruit Salad | Mint | Watermelon sorbet

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