

Zurich meets London

Dada Gala Dinner

We celebrate the 100th anniversary of the Dada art movement with special 5-course Dada Gala Dinners.

*"Dada for palate, ears and soul
in the middle of Borough Market
– what a combination!"*

Fabian Spiquel



Accompanying the feast will be an unforgettable Dada spectacular devised by a quartet of **Zurich Chamber Orchestra** and the **Zurich Festspiele** with performances of the renowned **Tonhalle Orchestra** as well as the **Schauspielhaus Zurich**.



5-course menu by Maison Manesse

bitter. sweet. salty. sour. umami.

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pike fish. green tomato. bergamot.

~~~~~2~~~~~

luma pork. tuna. seaweed. truffle.

~~~~~3~~~~~

morel. kombu. wild strawberry.

~~~~~4~~~~~

beef. corn. onion.

~~~~~5~~~~~

rhubarb. birchermüesli. tarragon.

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“Anything is possible!”
Fabian Spiquel

Wine sommelier selection

Markus Ruch – Amphore

Müller Thurgau | Klettgau, Schaffhausen | Switzerland

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Donatsch Weinbau – Completer

Malanserrebe | Bündner Herrschaft | Switzerland

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Tom Litwan – Wanne

Chardonnay | Aargau | Switzerland

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Weinkellerei Hasler – Perpetuum Nobile

Pinot Noir | Lake Biel | Switzerland

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Domaine de Soleure – Cuvée Wengi

Merlot/Malbec | Lake Biel | Switzerland

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Turicum Gin with Gents Tonic Water

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Register online!

www.zurichmeetslondon.org/dada-gala-dinners