

APPETIZERS & STARTERS

Charred Beef Carpaccio

BEEF tenderloin carpaccio, grilled and sliced with fried rocket and tomato jelly 27

Beef Tatar

Hand cut beef tenderloin tatar with Béarnaise ice cream, served with whole-wheat bread small 26 large 35

Scallops

Scallops with spinach panna cotta, pine nut chip and pomegranate 23

Sockeye Salmon

Smoked Sockeye Canada salmon with mango puree, Wakamee and salad 22

Sweet Chili Short Ribs

Small ribs. 24 hours braised, marinated with sweet-chili sauce 19

BEEF-Selection Marrow-Bone

Marrow-Bone from our BEEF-Selection with herb crust and mixed green salad 15

Best of BEEF – Starters

Starter platter with beef tatar, Sockeye Canada salmon and charred beef carpaccio 25

SALADS

Grilled Sheep Milk Cheese

Grilled sheep milk cheese with honey and thyme, caramelized nuts, wild berries-vinaigrette and salad 19

Mixed Greens & Beef Jerky

Leaf spinach and rocket with homemade beef jerky, olives and antipasti served with Italian dressing 15

Classic Caesar Salad

Lettuce salad with classic Caesar dressing served with pancetta, parmesan chip and homemade crostini 15

«The BEEF» Salad

Mixed green salad with honey-mustard dressing served with cucumber and caramelized nuts 13

SOUPS

Lobster Bisque

Classic lobster bisque with cauliflower mousse and lobster 16

Carrot Soup

Carrot soup with pickled beetroot and white radish 15

BEEF SIGNATURE ENTREES

BEEF dishes

Brioche Burger

200 g hand cut Beef from our BEEF-Selection label, medium, served in a Brioche bun with Merlot-Onions, Brie de meaux and truffle mayonnaise 38

«The BEEF» braised Dinosaur Ribs (Cooking time 30 minutes)

650-750 g beef ribs bone-in, 36 hours braised served with spicy BEEF-BBQ sauce, sweet potato fries and Hickory Sauerkraut 36

Round Steak & Guinness Sauce

250 g round steak from our BEEF-Selection label with Guinness sauce served with potato-bacon mash and beans 39

Filet Mignon & Marrow-Bone

150 g Irish Angus tenderloin with potato mousseline herbal gravy and roasted portabello, seasonal vegetables and marrow-bone 56

Classic Steak & Fries

Irish Angus sirloin steak 200 g 41
300 g 59
with Cajun fries and BEEF butter 400 g 77

Smoked BEEF

180 g smoked BEEF-selection flat-iron-steak, sliced with Chipotle mayonnaise and gherkin served in a brioche bun 32

NO BEEF

Tofu

Backed tofu with spicy gravy, Shitake and Enoki mushrooms, Coriander and sliced vegetables 26

Beer Chicken Burger

200 g chicken with beer marinated served in an ash bun with honey Cole Slaw and homemade Ketchup 32

Every additional plate to share costs CHF 5.00.



All prices are in CHF including VAT

BEEF

Old & New World Angus – Tasting Menu

Taste the difference between our two Angus sirloin steaks; you will get 150g Irish Angus sirloin & 150g Canadian Angus sirloin per person served NYC-Style like, including one sauce and one addition per person
For two persons per person 60

Grand Slam – BEEF Tour – Tasting Menu

A gourmet trip through the BEEF-world, served in two courses:
1. 100g Irish Angus sirloin & 100g Canadian Angus sirloin per person
2. 100g Swiss Dry Aged sirloin & 100g Bison sirloin per person
served NYC-Style like, including one sauce and two additions per person
For two persons per person 90

Swiss Dry Aged Grand Cru “BEEF-Selection”

Origin: chosen Swiss cows from our known local farmers. Special: minimum 5 weeks bone-in aged. Crumbly consistence, nuttily flavor

While stocks last – Thank you for your understanding.

Sirloin per 100 g 23
Rib-Eye per 100 g 21
Tomahawk-Steak bone-in (700 till 1200 g) per 100 g 16

Canadian Heritage Angus Beef

Origin: Alberta & BC, Canada, certificated Angus cows
Special: Struckler cow husbandry, without antibiotics, ranch-fed
Marmorated and tender meat with nuttily flavor

Sirloin per 100 g 23
Tomahawk steak bone-in (700 till 1200 g) per 100 g 21

Irish Angus Beef

Origin: Ireland, certificated Angus cows
Marmorated and tender meat with a strong grassy flavor

Tenderloin Ladies Cut 150 g 39
Gentlemans Cut 250 g 54
BEEF Cut (Cooking time 30 minutes)350 g 70
Sirloin per 100 g 18

Tenderloin Special

Origin: South-Germany
Slightly marmorated, nuttily-sweet flavor

Tenderloin Ladies Cut 150 g 32
Gentlemans Cut 250 g 47
BEEF Cut (Cooking time 30 minutes)350 g 63

Bison

Origin: Canada
Low-cholesterol, lightly marmorated, sweetish flavor

Sirloin per 100 g 25

SAUCES & SIDE ORDERS

Sauces

Sauce Bearnaise 3
Pepper Sauce
BEEF Butter
Chimichurri Sauce

Seafood & More

Lobster Tail 100 - 120 g 21
Marrow-Bone with herb crust 8
Scallops ca. 80 g 13
Shrimps ca. 150 g 17
Snow Crab – Neptune baked over with Bearnaise 16
Foie Gras ca. 50 g 13
Grilled Seafood-Platter (1 lobster tail, 3 shrimps, 4 scallops)
Great for two persons 44

Vegetables

Small BEEF Salad 4
Hickory Sauerkraut
Spinach
Seasonal Vegetables
Corncob
Honey Cole Slaw Salad
Seasonal Mushrooms
Onion Rings

Additions

Sweet Potato Fries 4
Baked Potato & Sour Cream
French Fries
Mashed Potatoes
Basil Potatoes
Linguine with Sage butter
Classic Macaroni & Cheese



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SWEETS

Daily Cheesecake Homemade cheesecake		14
Warm Chocolate Tarte Melted chocolate tarte with sour cream mousse and wild berries sorbet		14
Citrus Fruit Trio Grapefruit-parfait with mint-lime jelly and orange-drops		14
Dessert Variation Sweet temptation – let us surprise you!		18
Homemade Sorbet Wild berries Kalamansi Apricot-Thyme	Portion	6
Homemade Ice-Cream Banana-Baileys Matcha Lemon-Sour Cream	Portion	6
Cheese Four regional cheese specialties from Chäsueb (our local cheese maker), served with apple-fig mustard		22

DESSERT WINE

France

Clos l'Abeilley 2013, 3ème vin du Ch. Rayne-Vigneau, Sauternes AOC		
75 % Sémillon, 25 % Sauvignon Blanc, Sauternes	50 ml	9
	100 ml	18
	375 ml	62

Canada

Jackson Triggs Vidal Icewine 2008	375 ml	95
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ENGLISH MENU

