

APPETIZERS & STARTERS

Charred Beef Carpaccio Irish Angus tenderloin carpaccio, grilled and sliced with papayasalsa		27
Beef Tatar Hand cut Irish Angus beef tenderloin tatar with fried onions and Cognac, served with whole-wheat bread	small large	25 34
Shrimps & Asparagus Jumbo shrimps with green asparagus and raspberry-vinaigrette		18
Sockeye Salmon Smoked Sockeye Canada salmon with yellow beetroot and wasabi-sour cream sauce		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 spring salad		12
Best of BEEF – Starters Starter platter with beef tatar, Sockeye Canada salmon and charred beef carpaccio		25

SALADS

Tomato & Burrata Tomato served to ways with Mediterranean herbs and double-cream buffalo mozzarella		18
Mixed Greens & Beef Jerky Mixed green salad with homemade beef jerky and thousand island dressing		14
Classic Caesar Salad Lettuce salad with classic Caesar dressing served with bacon chip, parmesan and bread croutons		14
«The BEEF» Salad Mixed green salad with honey-mustard dressing served with cucumber and caramelized nuts		13

SOUPS

Lobster Bisque Classic lobster bisque with lobster		15
Asparagus Soup Green Asparagus cream soup with garlicchip		15

BEEF SIGNATURE ENTREES

BEEF dishes		
Red Burger 200 g hand cut rump steak, medium, served in a red chili-bun with savory tomato sauce, fried onions, ratatouille and Sauce Béarnaise		35
«The BEEF» braised Dinosaur Ribs (Cooking time 30 minutes) 650-750 g beef ribs bone-in, 48 hours braised served with spicy BEEF-BBQ sauce, French fries and cole slaw salad		36
Round Steak & Guinness Sauce 250 g round steak from our BEEF-Selection label with Guinness sauce served with homemade fries and seasonal vegetables		39
Filet Mignon & Foie Gras 150 g Irish Angus tenderloin with duck foie gras, port gravy and cranberry chutney, served with potato mash and backed apple		59
Classic Steak & Fries Irish Angus sirloin steak with French fries and BEEF butter	250 g 350 g	42 56
BEEF-Selection Flat-Iron-Steak 200 g sous vide refined BEEF-selection flat-iron-steak with French fries and seasonal vegetables		34

NO BEEF

Asparagus au Gratin Green asparagus served in pour batter with herbs gratinated with Sauce Béarnaise		26
Black Chicken Burger 200 g sliced chicken served in an ash bun with Chipotle-sauce, San Marzano tomato, grilled courgettes and fried onions		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:

- 100g Irish Angus sirloin & 100g Canadian Angus sirloin per person
- 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	22
Rib-Eye	per 100 g	20
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
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SAUCES & SIDE ORDERS

Sauces		3
Sauce Béarnaise		
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 Béarnaise		16
Foie Gras	ca. 50 g	13
Grilled Seafood-Platter (1 lobster tail, 3 shrimps, 4 scallops)		44
Great for two persons		44
Vegetables		4
Small BEEF Salad		
Mushrooms		
Spinach		
Seasonal Vegetables		
Corn au Gratin		
Cole Slaw Salad		
Onion Rings		
Green Asparagus		6
Additions		4
Sweet Potato Mash		
Baked Potato & Sour Cream		
French Fries		
Venere Risotto		
Thyme Potatoes		
Casarecce		
Classic Macaroni & Cheese		



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SWEETS

Cheesecake & Strawberry

New York cheesecake with strawberry ragout 13

Warm Chocolate Tarte

Melted chocolate tarte with coconut ice-cream 14

Homemade Appel Pie

Homemade apple pie with milk cream ice-cream 14

Mini Sweet Surprise

Little sweet temptation – let us surprise you! 8

Homemade Sorbet

Guava Portion 6
Mango-Basil
Rhubarb

Homemade Ice-Cream

Coconut Portion 6
Nutella
Milk Cream

Cheese

Four regional cheese specialties from Jumi (our local cheese maker), served with sun-dried apricots, pear compot and 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

ENGLISH MENU

