

SPECIAL MENU

STARTERS

LAMB'S LETTUCE 18

Homemade Dressing | Crispy Bacon |
Egg | Croutons

GRILLED LETTUCE 16

"CEASAR SALAD STYLE"

Lettuce | Parmesan Cheese | Bacon | Onion

TRUFFLED CHESTNUT SOUP 18

White Port Wine | Chives

MINI WAGYU-BURGER 14

50g

Truffle Mayonnaise | Spinach | Fried-Onions

STEAKS

T-BONE 21

per 100 g (starting from 600g)

TOMAHAWK 22

per 100 g (from 800g)

Rib-Eye-Steak on the extra-long bone.

CÔTE DE BOEUF 22

per 100g (available from 700g to 1,6kg).

Aged for 30 days in the dry age cabinet.

CÔTE DE BOEUF 31

per 100g (available from 700g to 1.2kg).

Aged for eight weeks in the dry age cabinet.

PORTERHOUSE 26

per 100 g

Aged for 30 days in the dry age cabinet.

PORTERHOUSE 31

per 100 g

Aged for eight weeks in the dry age cabinet.

BEEF PRIME RIB 25

per 100g (available from 500g to 900g).

Aged on the bone for at least four weeks.

BEEF RIB EYE 69

250 g

Wet aged in our meat cabinet.

NOTE ON OUR MEAT PREPARATION

We bring the meat very slowly to the desired temperature to make it even more tender, juicy and tasty.

Therefore, preparation takes between 40 to 60 minutes, depending on the weight of the piece.

We guarantee: it is worth the wait.



ALL PRICES INCLUDING 8,1% MWST | MEAT ORIGIN: SWITZERLAND

ALLERGY INFO: Please inform our staff, if your food needs special preparation or if you need information about allergenic ingredients.