

# More meat on the bone

## Fillet of beef the first 200 g: 69 | each + 100 g: 25

cut from the loin, tender and succulent  
the most popular beef cut due to its fine structure

## Entrecôte 250 g: 65

a succulent steak from the fore rib  
with its classic strip of fat

## Rib Eye 300 g: 69

cut from the centre portion of the rib  
well-flavoured, strongly marbled

## T-Bone steak 500 g: 85 | 800 g (2 Personen): 135

with fillet and bone, cut from the flat roast beef  
its incomparable taste is obtained by grilling on the bone

## Spareribs 500 g: 44

well-marinated ribs

## Veal cutlet 450 g: 68

finest flavour on the bone

## We believe preparation is important.

Your steak will be cooked at 800°C in an oven specially imported from the US. This high heat allows the sugar content of the meat to caramelize, resulting in a unique and flavourful crust. The meat is ultra melt-in-the-mouth tender. Enjoy your meat prepared just like they do in the best American steakhouses.

Top-quality Swiss beef, veal, lamb and pork has a protected name: the renowned products in the “**Swiss Gourmet Grand Cru**” range are characterised by their superb quality and are a symbol of the Swiss dining experience. “**Swiss Gourmet Grand Cru**” products from Mérat in Martigny use only top-quality, well-matured and professionally prepared Swiss meat from the Valais.

### Levels of doneness

Rare (bleu):  
Medium rare (saignant):  
Medium (à point):  
Well done (bien cuit):

### Strongly seared ...

Raw inside  
Bloody inside  
Pink inside  
Cooked through

# More is included

Select your two favourite side dishes ...

- ... Fried sweet potatoes
- ... Hermitage Fries
- ... Ticino Risotto

- ... Oven-roasted vegetables
- ... leaf spinach
- ... leaf salad with apple and nuts
- ... Coleslaw

All our steaks are served  
with 4 sauces made in-house ...

- ... Béarnaise sauce
- ... Barbecue sauce
- ... Mango and lime dip
- ... Herb butter

We ensure that the products used in our dishes are all of the finest quality.  
We will be pleased to provide information on nutritional values and allergens.

**Veal:** Switzerland  
**Beef:** Switzerland  
**Pork:** Switzerland

**Pikeperch:** Switzerland, Eastern Europe |  
Caught in the wild  
**Whitefish:** Switzerland | Fish-farmed  
**Salmon trout:** Switzerland | Fish-farmed  
**Trout:** Switzerland | Fish-farmed  
**Monkfish:** Island | Caught in the wild

The fish and shellfish we use are sourced exclusively from sustainable fisheries.  
We support the MSC and Friend of the Sea labels. Our fish suppliers are members of the WWF SEAFOOD GROUP.

All prices are in Swiss francs (CHF) and include 7.7% value-added tax.