

„NOT JUST FOR MEN“

(S)teak it easy im Restaurant Extrablatt



APPETIZERS

CHF

CARPACCIO OF BÜNDNER PASTURE-RAISED VEAL (CH)

WITH TRUFFLE CREAM, TOMATO SALSA, BELPER KNOLLE CHEESE, FRESH HERBS, AND MEADOW FLOWERS.

32.50

PANZANELLA BREAD SALAD

WITH SUN-RIPENED COLORFUL CHERRY TOMATOES, RED ONIONS, BASIL, RED WINE VINEGAR, RHINE VALLEY CUCUMBER, AND BRIEFLY SEARED SWISS BEEF STRIPS (CH).

29,50

SOUP

CHILLED CREAMY CUCUMBER SOUP

WITH FRESH DILL, GIN SORBET, GINGER, AND OLIVE OIL.

14,50

MAIN COURSES

CHARRA BEEF TOMAHAWK FROM SPAIN (APPROX. 1.1 KG) – FOR 2 PERSONS

SLOW-COOKED AT LOW TEMPERATURE

AND CARVED TABLESIDE.

155,-

PREPARATION TIME: APPROX. 45 MINUTES (ES)

CHATEAUBRIAND – SWISS BLACK ANGUS (500 G) FOR 2 PERSONS

SLOW-COOKED AT LOW TEMPERATURE AND CARVED TABLESIDE.

PREPARATION TIME: APPROX. 45 MINUTES (CH)

123, -

BISON SIRLOIN “GENTLEMAN’S CUT” (APPROX. 350 G) – FOR 2 PERSONS (US)

SLOW-COOKED AT LOW TEMPERATURE AND CARVED TABLESIDE.

PREPARATION TIME: APPROX. 30 MINUTES

105,-

SWISS VEAL CUTLET (APPROX. 300 G) – FOR 1 PERSON (CH)

SLOW-COOKED AT LOW TEMPERATURE AND CARVED TABLESIDE.

PREPARATION TIME: APPROX. 30 MINUTES

60,-

PATA NEGRA SCHWEINEKOTELETTE ES (CA. 300G) FÜR 1 PERSONEN

NIEDRIG TEMPERATUR GEGART, AM TISCH TRANCHIERT

ZUBEREITUNGSZEIT CA. 30 MINUTEN ES

53,-

WE RECOMMEND THE FOLLOWING SIDE DISHES AND SAUCES

SIDES:

SMALL CLASSIC CAESAR SALAD WITH ROMAINE LETTUCE AND SPRINZ CHEESE –	CHF 8.50
SAUTÉED SPINACH –	CHF 6.00
WARM MEDITERRANEAN ANTIPASTI VEGETABLES –	CHF 6.00
OVEN-BAKED POTATO GRATIN	CHF 6.00
TRUFFLE FRENCH FRIES –	CHF 8.50
MASHED POTATOES WITH CRISPY FRIED ONIONS	CHF 6,00

SOSSEN:

BEARNAISE SOSSE	4,00
COGNAC PFEFFERKORN SOSSE	4,00
CHIMICHURRI SOSSE	4,00
CREMIGE TRÜFFEL SOSSE	6,00

ÜBER ZUTATEN IN UNSEREN GERICHTEN, DIE ALLERGIEN ODER INTOLERANZEN AUSLÖSEN KÖNNEN,

INFORMIEREN SIE UNSERE MITARBEITENDEN AUF ANFRAGE GERNE.
PREISE IN FRANKEN INKL. MWST.