



Spring menu





First Flavors

SPRING SALAD

Rhubarb | Shiso Vinaigrette | Nut and Seed Granola | Redcurrant | Apple

CHF 18



TOMATO CONSOMME

Tomberry | Herbs

CHF 16



TUNA ^{SP}

Tataki & Tartare | Spring Roll | Wasabi Mayo | Elderflower | Radish

CHF 26



TATAR FROM US BEEF

With a touch of Asia | a bit spicy | Toast & Butter

CHF 26



ROAST DUCK LIVER ^{FR}

Coffee | Peach & Cassis | Matcha

CHF 35





The Cuts

«GREATER OMAHA BEEF PAKERS USA» OUT OF THE 800°C BEEFER

STRIP LOIN	300 gr	CHF 73
RIB-EYE	300 gr	CHF 76
TENDERLOIN	220 gr	CHF 68



SWISS BEEF

BLACK ANGUS TENDERLOIN	220 gr	CHF 65
------------------------	--------	--------



SWISS CALF FROM SEETAL

VEAL CUTLET	350 gr	CHF 62
-------------	--------	--------

Grilled



SWISS «BIANCHI» DRY AGED

T-BONE	500 gr	CHF 68
TOMAHAWK STEAK	500 gr	CHF 62 / p. P.

from 2 persons | Black Angus bone-ripened
Please allow 30 min. preparation time for the steak.



US BEEF «SNAKE RIVER FARMS»

WAGYU TENDERLOIN	180 gr	CHF 89
------------------	--------	--------



SWISS «WAGYU BEEF»

Organic certified Wagyu from Willisau by Marcel Merz «Gunterswilerweid»

WAGYU BURGER	CHF 32
--------------	--------

Lettuce | Avocado | Tomato | Greyerzer | Fries





Side Dishes

CHF 6
per serving

ASSORTED SWIVELLED VEGETABLES

CREAM SPINACH | FREE-RANGE EGG 65°C | HIBISCUS

ACQUERELLO RISOTTO | LEMON

MASHED POTATOES

BAKED POTATO

Sour cream | Chives | Greyerzer cheese

BERNER FRIES



Sauces

One sauce
included, each
additional
CHF 3

BEARNAISE

HERB BUTTER

LANG-PEPPER JUS

ARGENTINEAN CHIMICHURRI

BLUES HOG BBQ SAUCE

MOREL FOAM | CALVADOS





Highlights

BELLY OF HERB PIG ^{CH}

Braised | Aubergine «sweet-sour-spicy» | Bao

CHF 38



RACK OF LAMB ^{CH} FROM THE ALPSTEIN

Mint | Pea Cassoulet | Wild Garlic Gnocchi

CHF 38



RED TUNA ^{SP}

Chorizo ^{SP} | Vanilla Bisque | Pea Cassoulet | Rissolle Potato deep-fried

CHF 54



It doesn't always have to be meat

ACERELLO RISOTTO

Lemon | Aubergine «sweet-sour-spicy» | Morel

CHF 34



Cheese

FINE SELECTION OF RAW MILK CHEESES

Hard | Soft | Red | Blue | Goat | Garnish

CHF 19

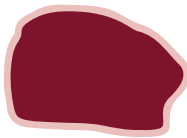




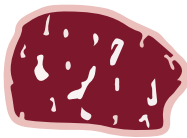
Swiss Wagyu

WA = JAPANESE | GYU = COW

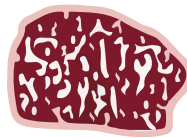
Unlike other cattle, the fat in the meat of Wagyu cattle is not distributed in spots, but evenly in very fine marbling in the muscle meat. Wagyu meat has up to 50% more unsaturated fatty acids compared to other cattle breeds. In combination with the rare occurrence and their slow growth, the meat of Wagyu cattle is not only a delicacy, but moreover a luxury product in demand. BMS stands for «Beef Marbling Standard» and describes the degree of marbling of the meat. It ranges from 1 to 12, meaning from practically no fat in the meat to an intense marbling that completely runs through the meat.



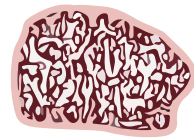
BMS 1 QUALITY LEVEL 1



BMS 3 QUALITY LEVEL 3



BMS 7 QUALITY LEVEL 4



BMS 12 QUALITY LEVEL 5

” *Good Beef takes time*

But Wagyu breeding takes time. It takes at least three years before a Wagyu cattle is ready for slaughter. That is twice as long as for other cattle breeds. It is only after two years that the special marbling gradually appears in Wagyu beef.

WE RECOMMEND ENJOYING THE WAGYU BEEF RARE.

We wish you bon appétit with probably the best meat in the world!

INFORMATION

 vegetarian dish

Allergies

About ingredients in our dishes that may cause allergies or intolerances, our staff will be happy to inform you on request.

Meat and fish declaration

Our meat is sourced from Switzerland and the USA, as well as Tuna: Spain, Duck: France, Lamb: Switzerland, Pork: Switzerland.

WIR Partner

All prices are in Swiss francs and include the current legal VAT. We accept 100 % WIR.

