

SPECIALS

Greek Salad	28
Feta Cream, grilled tomatoes, parsley dressing	
Tuna Ceviche	34
Pomegranate, red onions, aioli, lime caviar	
Homemade Fettuccine with truffle	38
Truffle, egg yolg cream	
Meat Degustation	
(Sharing option for two or more, 300 gramm each person)	p.P. 90
<i>Enjoy a select selection of our grilled specialties:</i>	
<i>Tender beef fillet, entrecôte, and flavorful ribeye</i>	
<i>We serve one side dish and one sauce of your choice per person</i>	
With Japanese Miazaki Wagyu A5+ Entrecôte	
We charge a surcharge of	p.P. 50

STARTERS

Parsley Hummus Pomegranate, Papadam, Lime	20
Burrata Truffle honey, truffles, lettuce	32
Beef tartare Pickled egg yolk, capers, brioche toast, mustard gel	32/42
GEORGE Wintersalad Lettuce, cucumbers, tomatoes, red cabbage, croûtons, walnuts with prawns	21 + 15

INTERMEDIATE COURSE

Oxtailsoup Bread dumplings, chantarelles, pumpkin	27
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SEAFOOD

Antonius Kaviar 30g Sour cream, waffle	98
Krystale Austern Served with grapefruit vinaigrette	
3 pieces	29
6 pieces	55
12 pieces	100

GEORGE'S FAVORITES

Angus Hacktätschli Ground Angus beef patty, carrots, mashed potatoes, red wine jus	46
Viennese schnitzel Potato-cucumber salad, wild cranberries	52
Halibut Pointed cabbage ravioli, parsley puree, caviar	62
Pumpkin Mille-Feuille Filo pastry, pumpkin puree, velouté	36

GRILLROOM

MEAT

Tenderloin (Filet) 120gr / 180gr / 250gr	43 / 55 / 69
Rib Eye 250gr	62
Striploin (Entrecôte) 220gr	59
Japanese A5 Entrecôte 200gr	145

Special Cuts *(starting from 2 people)*

Ask our service team about availability and cut size.

Bone in Rib Eye (Dry Aged)	25 pro 100gr
Bone in Striploin (Dry Aged)	25 pro 100gr
Porterhouse (Dry Aged)	30 pro 100gr
T-Bone (Dry Aged)	28 pro 100gr

All « Cuts » are available

as Surf & Turf with a giant prawn	15
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POULTRY

Chicken Paillard	36
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GRILLROOM

FISH

Sole fish	57
<i>Filletted for you at the table</i>	
Giant prawns	52

All meat and fish dishes may be combined with
side dishes and sauces of your choice.

SAUCEN

Sauce béarnaise, herb butter, red wine sauce, BBQ-Sauce Chimichurri, pepper cream sauce, Café de Paris	one sauce included
	4 each

SIDES

Mashed potatoes, spinach	9 each
French fries, rocket tomato salad, grilled vegetables	
Truffled French fries with parmesan	12 each
Mushroom risotto, sautéed mushrooms	

CHEESE

Cheese Selection		29
Daily selection		
Wine recommendation from our Sommelier		
Beerenauslese Cuvée	5 cl	9.5
Kracher, Neusiedlersee AUT	0.375l	66.5

DESSERTS

GEORGE's chocolate mousse		20
Guanaja chocolate, caramel, vanilla ice cream, Fleur de Sel		
Poppy-seed marzipan panna cotta		20
Plum, ice cream, biscuit, cress		
Baba au Rhum		20
Pumpkin ice cream, goosebeeries		

SWEETWINES

Riesling Spätlese Steinberg 2021 Gut Hermannsberg, Nahe DE	0.75 l	74
Grande Cuvée TBA No.5 2019 Welschriesling, Weingut Kracher, Burgenland AUT	0.375 l	155
Tokaji Aszu 5 Puttonyos 2017 Furmint, Harslevelu Samuel Tinon, Tokajhegyalja HUN	0.50 l	98

COCKTAIL

Espresso Martini Vodka, Kahlua, Espresso	19
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SPIRITS

Grappa Berta Tre Soli Tre 44%	2 cl	19
Williams Couer, Morand 41%	2 cl	12
Louis XIII de Remy Martin 40%	1 cl	85
	2 cl	170

ALLERGENS

For questions about allergens in our food offerings please ask a member of staff.

ORIGIN:

Holzen Fleisch, Ennetbürgen
Luma Delikatessen

Meat:

Beef: Switzerland and Uruguay

Veal: Switzerland

Ox: Switzerland

Poultry:

Chicken: Switzerland

Seafood:

Halibut: Norway

Oysters: France, breed

Prawns: Vietnam, game breed

Sole fish: France

Tuna: FAO04/05, breed

Bread: Switzerland

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 8.1 % VAT.