

## 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 yolk cream	
Meat Degustation	
(Sharing option for two or more, 300 gramm each person)	p.P. 90
<i>Please note that the gram specifications refer to the raw weight.</i>	
<i>Depending on the cooking level, the weight is naturally reduced during the cooking process. Thank you for your understanding.</i>	
<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 98  
Sour cream, waffle

Krystale Austern  
Served with grapefruit vinaigrette

3 pieces	29
6 pieces	55
12 pieces	100

## GEORGE'S FAVORITES

Angus Hacktätschli 46

Ground Angus beef patty, carrots, mashed potatoes,  
red wine jus

Viennese schnitzel 52

Potato-cucumber salad, wild cranberries

Halibut 62

Pointed cabbage ravioli, parsley puree, caviar

Pumpkin Mille-Feuille 36

Filo pastry, pumpkin puree, velouté

## GRILLROOM

### MEAT

Tenderloin (Filet) 120gr / 180gr / 250gr	43 / 55 / 69
Rib Eye 250gr	62
Striploin (Entrecôte) 220 gr	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 100 gr
Bone in Striploin (Dry Aged)	25 pro 100 gr
Porterhouse (Dry Aged)	30 pro 100 gr
T-Bone (Dry Aged)	28 pro 100 gr

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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

*Filleted for you at the table*

Giant prawns 52

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

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### 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		
Plum, ice cream, biscuit, cress		20
Baba au Rhum		
Pumpkin ice cream, goosebeeries		

## SWEET WINES

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 0.50 l 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: FAO 04/05, breed

Bread: Switzerland

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