

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
*Please note that the gram specifications refer to the raw weight.
Depending on the cooking level, the weight is naturally reduced during the
cooking process. Thank you for your understanding.*

*Enjoy a select selection of our grilled specialties:
Tender beef fillet, entrecôte, and flavorful ribeye
We serve one side dish and one sauce of your choice per person*

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

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| Oxtailsoup Bread dumplings, chantarelles, pumpkin | 27 |
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SEAFOOD

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| 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

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| 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.

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|------------------------------|--------------|
| 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 |

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All « Cuts » are available

| | |
|-----------------------------------|----|
| as Surf & Turf with a giant prawn | 15 |
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POULTRY

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|------------------|----|
| Chicken Paillard | 36 |
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GRILLROOM

FISH

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|-----------|----|
| Sole fish | 57 |
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Filleted for you at the table

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|--------------|----|
| Giant prawns | 52 |
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All meat and fish dishes may be combined with
side dishes and sauces of your choice.

SAUCES

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

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|-------------------------------------|---------|
| Truffled French fries with parmesan | 12 each |
|-------------------------------------|---------|

Mushroom risotto, sautéed mushrooms

CHEESE

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

DESSERTS

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| 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, gooseberries | |

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

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| Espresso Martini Vodka, Kahlua, Espresso | | 19 |
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SPIRITS

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|-------------------------------|------|-----|
| 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.