

SPECIALS

The Egg

Poached egg, spinach, potato espuma

with truffle

28

with caviar

45

Lobster pasta

75

Pappardelle, bisque, rouille sauce

Meat Degustation

(Sharing option for two or more,
300 gramm each person)

p.P. 90

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 Miyazaki Wagyu A5+ Entrecôte
we charge a surcharge of

p.P. 50

STARTERS

Burrata	29
Tomato confit, tamarillo	
Artichoke	28
Chive vinaigrette	
Beef tartare	32/42
Pickled egg yolk, capers, brioche toast, mustard gel	
GEORGE Salad	16
Lettuce, carrots, croûtons, grilled peach, cress	
with prawns	+15
Strawberry Gazpacho	26
Flambéed scallop, mixed radishes, basil espuma	
Prawn Ceviche	38
Leche de Tigre, avocado, red onion, habanero, chia seeds	
Wagyu Tataki	32

SEAFOOD

Antonius Kaviar 30g Sour cream, blinis	95
Krystale Austern Served with grapefruit vinaigrette	
3 pieces	23
6 pieces	40
12 pieces	90

GEORGE'S FAVORITES

Rossini 150gr Fillet, foie gras, mushroom cream, brioche, morels, blueberry cream	89
Ibérico Pork Secreto Served on a bed of seasonal vegetables, red wine jus	45
Angus Hacktäschi Mashed potatoes, carrots, truffles	48
Viennese Schnitzel Potato-cucumber salad, wild cranberries	52
Homemade Fettuccine with truffle Egg yolk cream, summer truffles	38

GRILLROOM

MEAT

Tenderloin (Filet) 120gr / 180gr / 250gr	43 / 55 /69
Rib Eye 250gr	62
Striploin (Entrecôte) 220gr	59
Veal ribs with bone 500gr	48
Japanese Miyazaki Wagyu 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

Whole sea bass 55

Filleted for you at the table

Giant prawns 52

VEGETARIAN

Plant-Based Filet 34

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

Seasonal vegetables with gremolata, 9 each
Spinach with hazelnut crunch, French fries
Pimientos de Padrón, green beans with buttered breadcrumbs,
Roasted onion mashed potatoes

Truffled French fries with parmesan, 12 each
Beetroot risotto with goat cheese

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	
Mille-Feuille	20
Mascarpone, white chocolate cream, passion fruit crèmeux, passion fruit and mango sorbet, mint espuma	
Matcha Lava Cake	18
Strawberries, strawberry sorbet	

SWEET WINES

Riesling Spätlese trocken Steinberg 2020 0.75 l 74
Rosengärtchen, Weise, Mosel DE

Grande Cuvée TBA No.5 2019 0.375 l 125
Welschriesling, Weingut Kracher, Burgenland AUT

Tokaji Aszu 5 Puttonyos 2017 0.50 l 98
Furmint, Harslevelu, Samuel Tinon, Tokajhegyalja HUN

COCKTAIL

Espresso Martini Vodka, Kahlua, Espresso 19

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

Pork: Spain

Poultry:

Chicken: Switzerland

Goose: Hungary

Seafood:

Caviar: Poland

Oysters: France, breed

Prawns: Vietnam, game breed

Sea bass: Greece

Lobster: United States

Bread: Switzerland

ALL PRICES ARE QUOTED IN SWISS FRANCS

AND INCLUDE 8.1 % VAT.