SPECIALS

Beef fillet tataki Daikon salad, wasabi mayonnaise, ponzu	33
Artichoke Chive vinaigrette	28
Wild Mushroom Tortellini Beetroot, burrata espuma	36
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

Chanterelle and black salsify soup Garlic espuma	21
GEORGE salad Lettuce, pumpkin, cucumbers, tomatoes, croutons, red cabbage, walnuts	21
with prawns	+15
Burrata Figs, Serrano ham, port wine reduction	29
Beef tartare Pickled egg yolk, capers, brioche toast, mustard gel	32/42
King mackerel millefeuille Nori, Granny Smith apples, celery	33

SEAFOOD

Antonius Kaviar 30g — 98
Sour cream, blinis

Krystale Austern
Served with grapefruit vinaigrette

3 pieces — 23

6 pieces — 40

12 pieces — 75

GEORGE'S FAVORITES

Angus Hacktätschli — 48
Mashed potatoes, carrots, red wine sauce, truffles

Viennese Schnitzel — 52
Potato-cucumber salad, wild cranberries

Rossini 150gr — 89
Fillet, foie gras, mushroom cream, brioche, morels, blueberry sauce

Cod — 58
Truffles, sauerkraut, potato mousseline, Beurre blanc

Homemade Pasta with truffle — 38
Egg yolk cream, truffles

GRILLROOM

MEAT

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

All « Cuts» are available
as Surf & Turf with a giant prawn 15

POULTRY

Chicken Paillard	36

GRILLROOM

FISH

Whole sea bass 55
Filleted for you at the table

Giant prawns 52
Grilled on our Lava stone grill

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 is included; each additional sauce costs 4

SIDES

Seasonal vegetables with gremolata, 9 each
Spinach with hazelnut crunch, French fries
Roasted onion mashed potatoes

Truffled French fries with parmesan, 12 each
Pumpkin croquettes, sautéed wild mushrooms,
risotto with sweet-and-sour pumpkin

CHEESE

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

DESSERTS

GEORGE's chocolate mousse Guanaja chocolate, caramel, vanilla ice cream, Fleur de Sel	20
Apple strudel Vanilla ice cream, rum-soaked raisins, Granny Smith apples, almonds, espuma	20
Café Tartlette Hazelnut kernels, Fior di Latte ice cream	20

SWEETWINES

Riesling Spätlese trocken Steinberg 2020 Rosengärtchen, Weise, Mosel DE	0.75 l	74
Grande Cuvée TBA No.5 2019 Welschriesling, Weingut Kracher, Burgenland AUT	0.375 l	125
Tokaji Aszu 5 Puttonyos 2017 Furmint, Harslevelu, Samuel Tinon, Tokajhegyalja HUN	0.50 l	98

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
Cod: Russian Federation
King mackerel: France

Bread: Switzerland

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