



## Starters

**Mixed salad**

CHF 11.-

**Lettuce**

CHF 9.-

Dressing: raspberry, mango, French or Italian

**Dry Aged beef tatare**

with toast and butter

starter 70g

CHF 19.-

main course 140g

CHF 34.-

Add whisky, calvados, cognac or gin

CHF 4.-

**Marrow leg** cut lengthwise  
with crispy crust

CHF 15.-

**Low-tempered goat cheese** CHF 16.-  
“Crottin de Chavignol AOP” in Kataifi-coat,  
seasonal chutney and salad bouquet

**Truffle ravioli** 2 pcs.

CHF 14.-

Truffle filling with Ricotta di Bufala,  
Parmigiano Reggiano, pistachio butter

**Boletus Ravioli** 2 pcs.

CHF 14.-

Boletus filling with Ricotta di Bufala,  
Parmigiano Reggiano, oregano- parsley butter

**Brassato Ravioli** 2 pcs.

CHF 14.-

Pulled Beef filling, sage butter,  
cherry tomatoes

**Tomato cream – soup**  
with Basler vodka

CHF 10.-

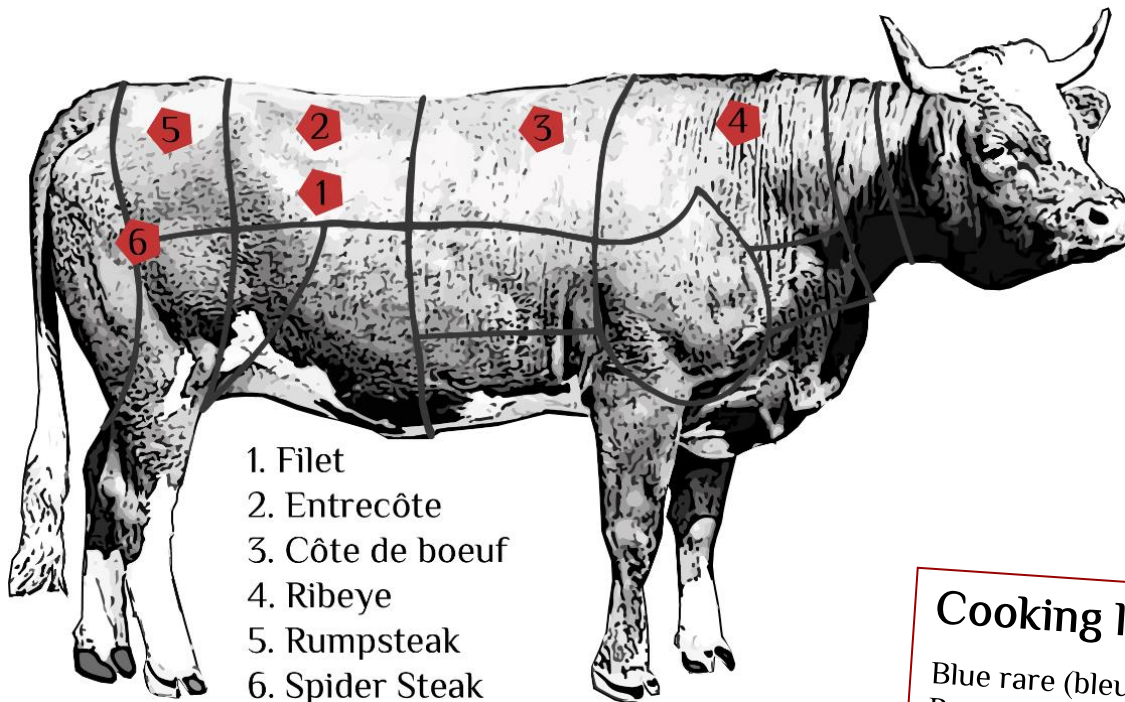
All **steaks** come with herb butter, pepper and truffle sauce!

Dry Aged <b>rib-eye</b>		
250g	300g	350g
46.-	55.-	64.-

Dry Aged <b>beef entrecote</b>				
150g	200g	250g	300g	350g
34.-	43.-	52.-	61.-	70.-

Dry Aged <b>bison filet</b>				
150g	200g	250g	300g	350g
54.-	64.-	74.-	84.-	94.-

<b>Spare ribs</b> with home made BBQ sauce (please count approx. 20 min. for preparation)			
450g	550g	650g	750g
39.-	47.-	55.-	63.-



1. Filet
2. Entrecôte
3. Côte de boeuf
4. Ribeye
5. Rumpsteak
6. Spider Steak

### Cooking levels

Blue rare (bleu) 40-45°C  
 Rare (saignant) 50-55°C  
 Medium (à point) 55-60°C  
 Well done (bien cuit) 70°C

### Side dishes and extra's

Grilled duck liver 50g on the steak	CHF 13.-
Marrow on the steak	CHF 6.-
MAD-fries	CHF 5.-
Trottole Pasta	CHF 5.-
Lettuce	CHF 6.-
Spinach	CHF 6.-
Corncob	CHF 6.-
Additional sauce	CHF 3.-

All **Burgers** come with ANGEL-Ketchup!

### **Beef Burger**

120g homemade dry aged Burger Patty, bacon, Meaux-mustard sauce, lettuce, cheddar, red onion rings, tomato and gherkin

Single CHF 29.-  
Double CHF 39.-

### **Crispy Chicken Burger**

120g chicken, curry mango BBQ, lettuce, cheddar, red onion rings, tomato and gherkin

CHF 25.-

### **Veggie-Burger**

Vegetable-Cereal-Soy Patty 120g, BBQ sauce, lettuce, cheddar, red onion rings, tomato and gherkin

CHF 25.-

## **Homemade Ravioli & Pasta**

### **Brassato Ravioli**

Pulled beef filling, sage butter, cherry tomatoes

CHF 36.-

### **Truffle Ravioli**

Truffle filling with Ricotta di Bufala, Parmigiano Reggiano, and pistachio butter

CHF 36.-

### **Boletus Ravioli**

Boletus filling with Ricotta di Bufala, Parmigiano Reggiano, oregano parsley butter

CHF 36.-

## **Origin**

Beef-CH  
Bison-USA  
Veal-CH  
Pork-CH

Chicken-CH  
Duck liver-FR  
Eggs-CH

## Dessert

**Warm chocolate cake**  
with 1 scoop of vanilla ice cream  
CHF 13.50

**Tarte Tatin**  
Apple tart with vanille ice cream  
CHF 9.50

**Ice coffee „Affogato“**  
2 scoops of vanilla ice cream  
doppio espresso, Galliano liqueur  
and whipped cream

Normal  
Small

CHF 15.-  
CHF 12.50

Without Galliano  
Small

CHF 12.-  
CHF 9.50

**MÖVENPICK®**  
THE ART OF SWISS ICE CREAM

**Ice cream**  
Blueberry-Cheesecake  
Cookies-Caramel  
Vanilla-Brownie  
Double cream meringue  
Walnut  
Vanilla

**Sorbet**  
Raspberry-Strawberry  
Lemon-Lime  
Passion-Mango

### Prices

1 scoop	CHF 4.50
as of 2 scoops (per scoop)	CHF 4.-
whipped cream	CHF 1.50