



## Starters

### Mixed salad

CHF 11.-

### Lettuce

CHF 9.-

Dressing: raspberry, mango, French or Italian

**Marrow leg** cut lengthwise  
with crispy crust CHF 15.-

**Bone Shot** after the Marrow leg.  
Let the vodka flow through the bone.  
2cl Vodka CHF 5.-

**Tomato cream – soup** CHF 10.-  
with Basler vodka

**Seasonal soup** CHF 10.-

### Dry Aged **beef tatar**

with toast and butter

starter 70g

CHF 19.-

main course 140g

CHF 34.-

Add whisky, calvados, cognac or gin CHF 4.-

**Low-tempered goat cheese** CHF 16.-

“Crottin de Chavignol AOP” in Kataifi-coat,  
seasonal chutney and salad bouquet

### **Duck liver**

CHF 19.-

Potato-coat, “ lardo di colonata”  
balsamic shallots, truffle espuma

5cl Riesling Auslese, Rheinhessen

CHF 6.80

### **Gambas Aglio Olio**

CHF 15.-

Shrimps, garlic, chili and olive oil

**Truffle ravioli** 2 pcs. CHF 15.-

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

**Boletus Ravioli** 2 pcs. CHF 15.-

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

**Brasato Ravioli** 2 pcs. CHF 15.-

Pulled Beef filling, sage butter,  
cherry tomatoes

All steaks come with café de Paris, pepper and truffle sauce!

Dry Aged **rump steak**

150g	200g	250g	300g	350g	400g
29.-	37.-	45.-	53.-	61.-	69.-

Dry Aged **beef entrecote**

150g	200g	250g	300g	350g	400g	450g
34.-	43.-	52.-	61.-	70.-	79.-	88.-

Dry Aged **bison filet**

150g	200g	250g	300g	350g	400g
61.-	71.-	81.-	91.-	101.-	111.-

Dry Aged **beef fillet**

150g	200g	250g	300g	350g	400g
44.-	54.-	64.-	74.-	84.-	94.-

Dry Aged **rib-eye**

250g	300g	350g	400g	450g	500g
46.-	55.-	64.-	73.-	82.-	91.-

**Spider steak**

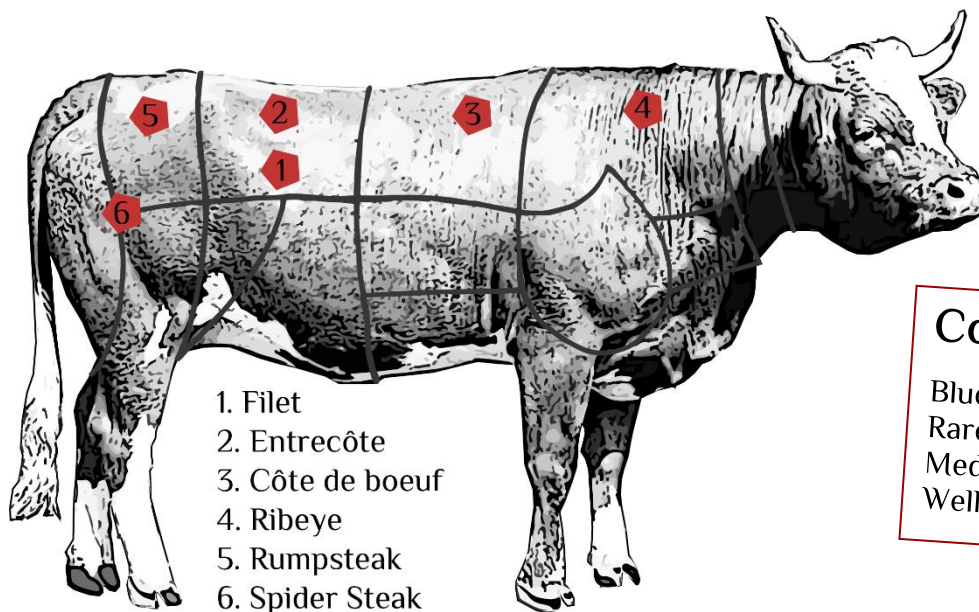
**Beef**

150g	200g	250g	300g	350g	400g	450g
29.-	35.-	41.-	47.-	53.-	59.-	65.-

**Spare ribs** with home made BBQ sauce Size reference: 550 spare ribs corresponds to around 200g of meat.

(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.-
Trottolo Pasta	CHF 5.-
Lettuce	CHF 6.-
Vegetables	CHF 6.-
Spinach	CHF 6.-
Corn cob	CHF 6.-
Additional sauce	CHF 3.-

### For 2 persons

All dishes come with café de Paris, pepper and truffle sauce!  
 All these dishes are prepared freshly for you, please count approx. 30 min. for preparation.

#### Delux Grill Dry Aged 600g

Bison filet, beef filet, entrecote  
 CHF 166.-

#### Men's Grill Dry Aged 700g

Rump steak, rib-eye, entrecote  
 CHF 125.-

#### Asado Beef Ribs 1300g (incl. bones)

CHF 89.-

### Ultra-HOT Steak from 18 years

250g Dry Aged Rump steak with devilishly hot BBQ sauce!

Are you ready for this challenge?  
 We offer you a give away if you manage to eat the whole sauce!

CHF 52.-



## 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.-

### Pulled Pork Burger

120g pulled pork shoulder, BBQ sauce, lettuce, cheddar, red onion rings, tomato and gherkin

CHF 27.-

### Veggie-Burger

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

CHF 25.-

## Homemade Ravioli

### Boletus Ravioli

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

CHF 36.-

### Truffle Ravioli

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

CHF 36.-

### Brasato Ravioli

Pulled beef filling, sage butter, cherry tomatoes

CHF 36.-

## Fish

### Grilled Sea bass

Chimichurri salsa, tomato-olivetortelloni, vegetables

CHF 42.-

## Origin

Beef-CH  
Bison-USA  
Pork-CH  
Chicken-CH  
Duck liver-FR  
Eggs-CH  
Sea bass- GRC

## Dessert

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

**Crema Catalana**  
CHF 9.50

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

### Cold Cigar

Homemade chocolate mousse in disguise  
CHF 13.50

A good match to the cigar is our



4cl Viking Pride 18 Jahre  
4cl Loyalty of the wolf 14 Jahre

CHF 17.-  
CHF 15.-

### Ice coffee „Affogato“

2 scoops of vanilla ice cream  
doppio ristretto, Galliano liqueur  
and whipped cream

Normal  
Small

CHF 15.-  
CHF 12.50

Without Galliano  
Small

CHF 12.-  
CHF 9.50

### Cheese selection from Maître Jumi

With homemade, seasonal chutney CHF 17.-

5cl Edelsüss, Aargauer „Portwein“ CHF 12.-

# 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