



Starters

Mixed salad

CHF 13.-

Lettuce

CHF 12.-

Dressing: raspberry, mango, French or Italian

Marrow leg cut lengthwise
with crispy crust

CHF 16.-

Bone Shot after the Marrow leg.
Let the vodka flow through the bone.
2cl Vodka

CHF 5.-

Tomato cream – soup
with Basler vodka

CHF 13.-

Seasonal soup

CHF 13.-

Truffle ravioli 2 pcs.

CHF 16.-

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

Boletus Ravioli 2 pcs.

CHF 16.-

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

Brasato Ravioli 2 pcs.

CHF 16.-

Pulled Beef filling, sage butter,
cherry tomatoes

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.-

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 16.-

Shrimps, garlic, chili and olive oil

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

Dry Aged **rump steak**

150g	200g	250g	300g	350g	400g
31.-	39.-	47.-	55.-	63.-	71.-

Dry Aged **beef entrecote**

150g	200g	250g	300g	350g	400g	450g
36.-	45.-	54.-	63.-	72.-	81.-	90.-

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
46.-	56.-	66.-	76.-	86.-	96.-

Dry Aged **rib-eye**

250g	300g	350g	400g	450g	500g
49.-	58.-	67.-	76.-	85.-	94.-

Spider steak

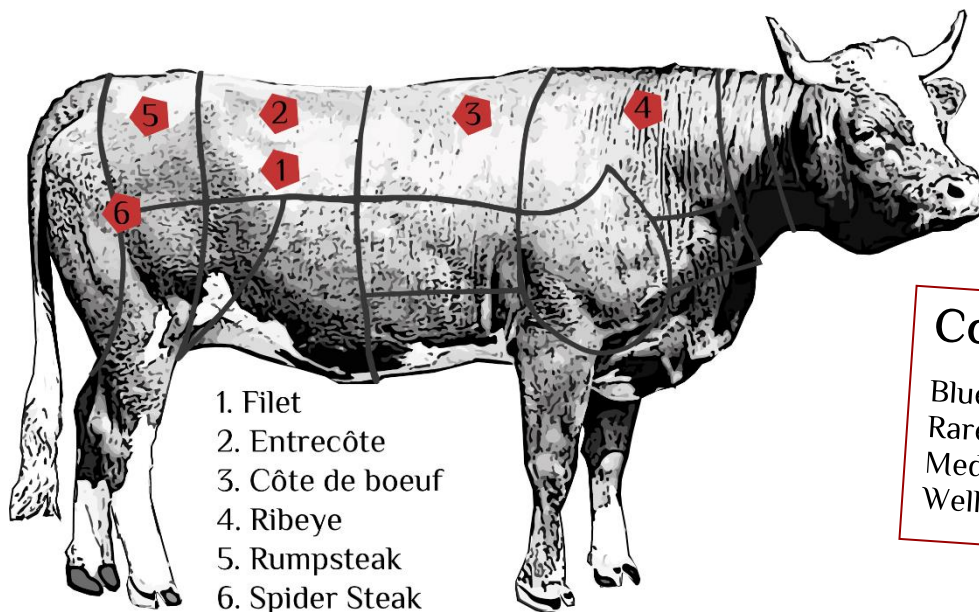
Beef

150g	200g	250g	300g	350g	400g	450g
30.-	38.-	46.-	54.-	62.-	70.-	78.-

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
41.-	49.-	57.-	65.-



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 8.-
MAD-fries	CHF 6.-
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 168.-

Men's Grill Dry Aged 700g

Rump steak, rib-eye, entrecote
 CHF 132.-

Asado Beef Ribs 1300g (incl. bones)

CHF 94.-

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 54.-



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 30.-
Double CHF 40.-

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