

## MAD SPECIAL



### **Glaciated sweetbread as a starter**

Homemade Tagliolini, green asparagus, young spinach and asparagus pesto.

Starter CHF 24.-

### **Grilled turbot**

Tranche of turbot with centre ridge,  
Beurre-Blanc Sauce with grapes, potatoes and spring vegetables.

Main Course CHF 60.-

### **Sweet surprise**

Strawberries, rhubarb & mountain milk ice cream

Dessert CHF 17.-

Origin: Sweetbrad-CH, Turbot - ES



## Starters



**Mixed salad**

CHF 15.-

**Lettuce**

CHF 14.-

Dressing: raspberry, mango, French or Italian

**Marrow leg** cut lengthwise  
with crispy crust

CHF 18.-

**Bone Shot** after the Marrow leg.  
Let the vodka flow through the bone.  
2cl Packs Wodka from Basel

CHF 5.-

**Tomato soup with Packs Wodka Basel**

Panna cotta made from Mozzarella di Bufala  
from the mountain cheese factory Marbach

CHF 16.-

**Seasonal soup**

Sweetcorn cream soup, mango mousseline  
and fried herb egg

CHF 18.-

**Truffle ravioli** 2 pcs.

CHF 18.-

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

**Boletus Ravioli** 2 pcs.

CHF 18.-

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

**Brasato Ravioli** 2 pcs.

CHF 18.-

Pulled Beef filling, sage butter,  
cherry tomatoes

Dry Aged **beef tatare** in a crispy  
potato- coating  
with toast, butter

starter 60g

CHF 24.-

main course 120g

CHF 43.-

Add whisky, calvados, cognac or gin

CHF 4.-

**Low-tempered goat cheese**

CHF 19.-

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

**Duck liver Bonbon**

CHF 24.-

A duet of duck liver and duck confit,  
with fig chutney and shallots

5cl Riesling Auslese, Rheinhessen

CHF 8.50

**Gambas Aglio Olio**

CHF 18.-

Shrimps, garlic, chili and olive oil

All steaks come with “Café de Paris” butter, pepper and truffle sauce!

Dry Aged **Rump Steak**, as well called roast beef, is cut from the rear back. This classic steak is characterized by a very juicy but firm meat.

150g	200g	250g	300g	350g	400g
34.-	44.-	54.-	64.-	74.-	84.-

Dry Aged **Beef Entrecote** is an inter-rib steak, has a light marbling and is relatively low in fat.

150g	200g	250g	300g	350g	400g	450g
38.-	49.-	60.-	71.-	82.-	93.-	104.-

Dry Aged **Bison Filet** has the characteristics of good beef, tastes more intense. It is very tender thanks to the short meat fibers and contains less fat than beef.

150g	200g	250g	300g	350g	400g
61.-	72.-	84.-	96.-	108.-	120.-

Dry Aged **Beef Filet** is very low in fat and has the finest muscle fiber structure of all cuts. It is considered less flavorful than other cuts, but makes up for it with his smooth, buttery texture.

150g	200g	250g	300g	350g	400g
50.-	62.-	74.-	86.-	98.-	110.-

Dry Aged **Rib-Eye** is known as Hohrücken in Switzerland. A large tender cut of beef from the outside of the ribs. Rib-Eye steaks, sometimes called beauty steaks, are tender, juicy and very flavorful, with just a good amount of fat.

250g	300g	350g	400g	450g	500g
54.-	65.-	76.-	87.-	98.-	109.-

**Beef Spider Steak** the unknown star of the 2nd cut tracks. A crazy little muscle that looks almost like a spider web due to the striations of fat within the roundish muscle. This cut comes from the USA and it is known for its intense flavour. Because cows only have 2 hips, there are only 2 fantastic spider steaks per animal.

150g	200g	250g	300g	350g	400g	450g
33.-	43.-	53.-	63.-	73.-	83.-	93.-

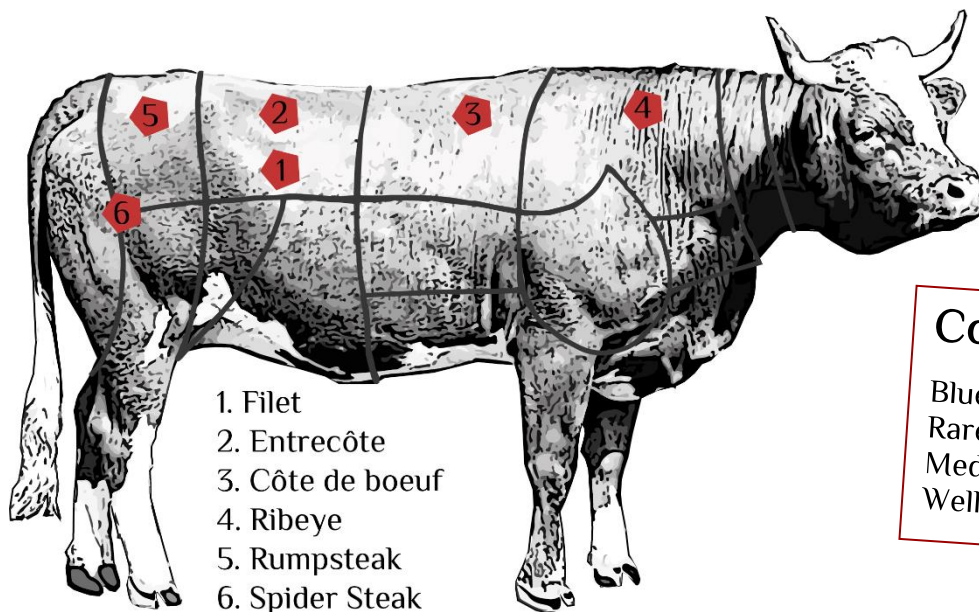
**Spare Ribs** is a special raw cut from the ribs of the pork belly, which has everything that a perfect BBQ cut needs: meat, fat, bones and a fabulous taste!

With homemade BBQ sauce Size reference: 550g spare ribs corresponds to around 200g of meat. (please count approx. 30 min. for preparation)

450g	550g	650g	750g
43.-	53.-	63.-	73.-

**Chicken skewer** with honey marinade. The thigh meat is excellent for the grill. Since there is more fat in the thigh fibers, the meat remains juicy, tender and tasty.

150g	200g	250g	300g	350g
30.-	38.-	46.-	54.-	62.-



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

### Cooking levels

Blue rare	40-45°C
Rare	50-55°C
Medium	55-60°C
Well done	70°C

### Side dishes and extra's

Grilled duck liver 50g on the steak	CHF 16.-
Marrow on the steak	CHF 10.-
MAD-fries	CHF 8.-
Acquerello Risotto	CHF 8.-
Trottole Pasta	CHF 8.-
Vegetables	CHF 8.-
Spinach	CHF 8.-
Corn cob	CHF 8.-
Lettuce	CHF 8.-
Additional sauce	CHF 3.-

### For 2 persons

All dishes come with "Café de Paris" butter, 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 183.-

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

Rump steak, rib-eye, entrecote  
CHF 162.-

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

Beef short ribs are a prized cut for slow cooking.  
Cooking them slowly breaks down the tough connective tissues and the meat becomes fall apart tender. And because they are beautifully marbled with fat, they are more succulent and juicy than other slow cooking cuts of beef.  
CHF 105.-

### 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 64.-



## 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 33.-  
Double CHF 43.-

### Crispy Chicken Burger

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

CHF 29.-

### Pulled Pork Burger

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

CHF 31.-

### Veggie-Burger

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

CHF 29.-

## Homemade Ravioli

### Boletus Ravioli

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

CHF 38.-

### Truffle Ravioli

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

CHF 38.-

### Brasato Ravioli

Pulled beef filling, sage butter, cherry tomatoes

CHF 38.-

Beef-CH, Bison-USA, Pork-CH, Chicken-CH, Duck liver-FR, Eggs-CH, Buns-CH



# Desserts

## Liquid desserts – for a good digestion

### Liquid & fruity

**Rum Liqueur RATU 8 years old Signature**  
Aromas of dark chocolate, coffee, coconut and orange peel  
35% vol 4cl CHF 13.-

**Coffee & Caramel liqueur the Seventh Sense**  
24% vol 4cl. CHF 11.-

**Gin Xolato Chocolate**  
In the taste you can find sweet aromas of chocolate and vanilla with shades of fruits and nuts  
44% vol 4cl. CHF 13.-

### Liquid & strong

**Rum RATU 5 years old Spiced Premium**  
40% vol 4cl CHF 13.-

**Rum Zacapa Gran Reserva 23 years**  
40% vol 4cl CHF 15.-

**Whisky Highland Park Fire Edition 15 Years**  
45.2% vol 4cl CHF 29.-

**Whisky Highland Park Ice Edition 17 Years**  
53.9% vol 4cl CHF 29.-

**Whisky Highland Park Viking Pride 18 Years**  
43% vol 4 cl CHF 19.-

**Whisky Highland Park Sigurd**  
43% vol 4cl CHF 20.-

### Grappa

**Smoked Grappa Barrique, Bepi Tosolini**  
40% vol 2cl CHF 9.50

**Berta Elisi, Barrique**  
43% vol 2cl CHF 9.50

**Tignanello**  
42% vol 2cl CHF 9.50

### Espresso Martini

Coffee liqueur The Seventh Sense,  
Packs Wodka Basel, espresso  
CHF 16.-

## Ice Cream & Sorbet – old school and traditionally

pure nature – without stabilizer, aroma and flavour enhancer

### Ice Cream

Vanilla – a duet of Tahiti & Bourbon  
White coffee from Ethiopia  
“Dulce de Leche” with sea salt from Camargue

### Sorbet

Raspberry  
Mango  
Lemon

### Prices

1 scoop	CHF 5.-
as of 2 scoops (per scoop)	CHF 4.50
whipped cream	CHF 1.50



## MAD SPECIAL dessert

**Dessert**  
**Sweet surprise**  
Strawberries, rhubarb & mountain milk ice cream  
Dessert CHF 17.-

## Classic desserts

**Warm chocolate cake**  
with vanilla ice cream  
CHF 15.-

**Crème Brûlée**  
CHF 10.-

**Tarte Tatin**  
Apple tart with ice cream  
“Dulce de Leche & Fleur de Sel“  
CHF 14.-

**Cold Cigar**  
Homemade chocolate mousse in a crispy cigar shape  
CHF 15.-  
A good match with the cigar is our **Whisky** :  
4cl Viking Pride 18 Jahre, 43% vol CHF 19.-  
4cl Ardbeg, 46,6% vol CHF 18.-  
Or our **Rum** :  
4 cl RATU 5 year old Spiced, 40% vol CHF 13.-

**Cheese selection from Maître Jumi**  
With homemade, seasonal chutney CHF 18.-  
A good match with the cheese:  
**Sweetwine**  
5cl Aargauer „Portwein“, 18,7% vol CHF 12.-

**Ice coffee „Affogato“**  
2 scoops of vanilla ice cream  
ristretto doppio, Galliano, 30% vol  
and whipped cream  
Normal CHF 16.-  
Small CHF 13.-  
Without Galliano CHF 13.-  
Small CHF 10.-