



## MAD SPECIAL

### **Slow Cooked Lamb Shank**

Red wine jus, Fregola Sarda risotto, colorful beets, citrus gremolata.

CHF 50.-



## Starters



**Mixed salad**

CHF 16.-

**Lettuce**

CHF 15.-

Dressing: raspberry, mango, French or Italian

**Marrow leg** cut lengthwise  
with crispy crust

CHF 19.-

**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 18.-

**Truffle ravioli** 2 pcs.

CHF 19.-

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

**Boletus Ravioli** 2 pcs.

CHF 19.-

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

**Brasato Ravioli** 2 pcs.

CHF 19.-

Pulled Beef filling, sage butter,  
cherry tomatoes

**Dry Aged beef tatare**

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

**Gambas Aglio Olio**

CHF 19.-

Shrimps, garlic, chili and olive oil

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

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
40.-	51.-	62.-	73.-	84.-	95.-	106.-

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
52.-	64.-	76.-	88.-	100.-	112.-

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
66.-	79.-	92.-	105.-	118.-	131.-

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
56.-	67.-	78.-	89.-	100.-	111.-

The **Petit Tender**, or "butcher's cut," comes from the beef shoulder. Unlike most of this part, typically used for braising, this tender and flavorful piece is best simply seared, almost as soft as a filet. Its name comes from the tradition of butchers keeping it for themselves.

150g	200g	250g	300g	350g	400g	450g
38.-	48.-	58.-	68.-	78.-	88.-	98.-

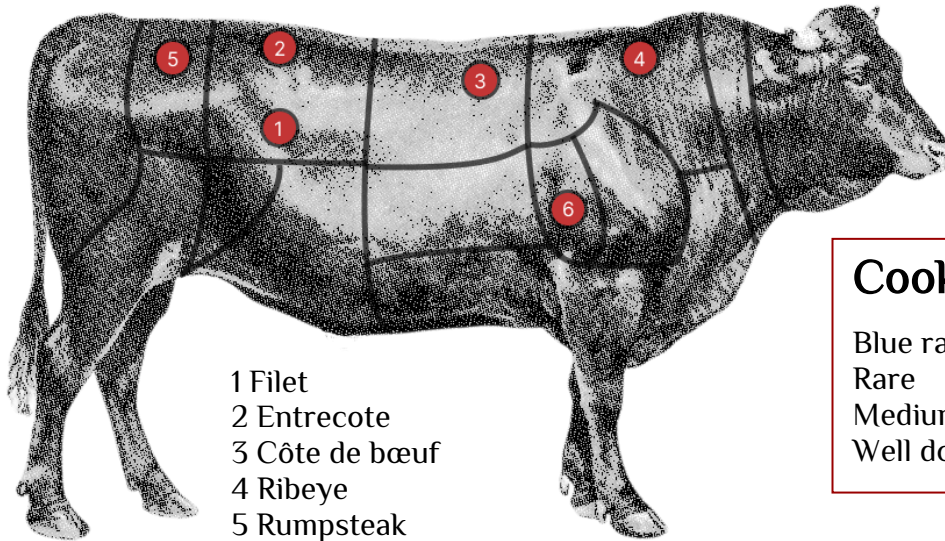
**Spare Ribs** is a special raw cut from the ribs of the pork belly, which has everything that a perfect BBQ cut needs: meat, fat, bones and a fabulous taste!

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
45.-	56.-	67.-	78.-

**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
31.-	40.-	49.-	58.-	67.-



- 1 Filet
- 2 Entrecote
- 3 Côte de bœuf
- 4 Ribeye
- 5 Rumpsteak
- 6 Petit Tender

### 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 13.-
MAD-fries	CHF 8.-
Acquerello Risotto	CHF 8.-
Trottole Pasta	CHF 8.-
Vegetables	CHF 8.-
Spinach	CHF 8.-
Corncob	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 198.-

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

Petit Tender, rib-eye, entrecote  
 CHF 165.-

#### 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 110.-

## 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 35.-

Double CHF 45.-

### Crispy Chicken Burger

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

CHF 31.-

### Pulled Pork Burger

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

CHF 33.-

### Veggie-Burger

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

CHF 31.-

## Homemade Ravioli

### Boletus Ravioli

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

CHF 40.-

### Truffle Ravioli

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

CHF 40.-

### Brasato Ravioli

Pulled beef filling, sage butter, cherry tomatoes

CHF 40.-

Beef-CH, Bison-CAN, 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 10.-

**Berta Elisi, Barrique**  
43% vol 2cl CHF 10.-

**Tignanello**  
42% vol 2cl CHF 10.-

### 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 5.50
as of 2 scoops (per scoop)	CHF 5.00
Whipped cream	CHF 2.00

## Desserts

**Warm chocolate cake**  
with vanilla ice cream

CHF 15.-

**Crème Brûlée**

CHF 12.-

**Tarte Tatin**

Apple tart with ice cream  
"Dulce de Leche & Fleur de Sel"

CHF 16.-

**Cold Cigar**

Homemade chocolate mousse in a crispy cigar shape

CHF 18.-

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.-

**Ice coffee „Affogato“**

2 scoops of vanilla ice cream  
ristretto doppio, Galliano, 30% vol  
and whipped cream

CHF 18.-

Normal

CHF 15.-

Small

Without Galliano

CHF 15.-

Small

CHF 12.-