



# Lunch Menu

route twenty·six  
STEAKHOUSE

## Vorspeisen & Suppen | Appetizers & Soups

|                                                                                                                                                             |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Gemischter Salat   Mixed salad</b> V                                                                                                                     | 14    |
| <b>Caprese mit Büffelmozzarella   Caprese with Buffalo Mozzarella</b> V                                                                                     | 18    |
| <b>Caesar Salat</b> GF                                                                                                                                      | 15    |
| Caesar Salat mit Lattich   Sardellen   Parmesanspäne<br>Caesar salad with lettuce   anchovies   parmesan shavings<br>+ Pouletbrust   chicken breast         | 25    |
| <b>Rindstatar   Beef Tartare 70/140g</b>                                                                                                                    | 24/32 |
| Rindstatare   Wachtelei   Pommery- Senf Mayo   Schwarzer-Knobli-Mayo   Toast<br>Beef tartare   Quail Egg   Pommery Mustard Mayo   Black Garlic Mayo   Toast |       |
| <b>Hummer Bisque   Lobster Bisque</b>                                                                                                                       | 22    |
| Cognac                                                                                                                                                      |       |

## Unsere Klassiker | Comfort Bites

|                                                                                                                                                                                                                                                                                            |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Smokey Mountain</b>                                                                                                                                                                                                                                                                     | 32 |
| 160g Swiss Black Angus   Brioche Bun   Bergkäse   Speck   karamellisierte Zwiebeln<br>BBQ-Sauce Rauchmayonnaise   Salat   Essiggurken   Tomaten<br>160g Swiss Black Angus   brioche bun   Mountain cheese   bacon   caramelized onions<br>BBQ smokey mayonnaise   salad   pickles   tomato |    |
| <b>Dirty Chicken</b>                                                                                                                                                                                                                                                                       | 28 |
| 160g Pouletbrust   Brioche Bun   Cheddar   knusprige Zwiebeln   Trüffelmayonnaise<br>Salat   Essiggurken   Tomaten<br>160g Chicken breast   Brioche Bun   cheddar   fried onions   truffle mayonnaise   salad   pickles   tomato                                                           |    |
| <b>Cappellacci</b> V                                                                                                                                                                                                                                                                       | 27 |
| Ricotta   Spinat   Majoranbutter<br>Ricotta   Spinach   Majoram butter                                                                                                                                                                                                                     |    |

## Unsere Favoriten | House Favourites

|                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Kalbsgeschnetzeltes nach Zürcher Art</b>                                                                                   | 36 |
| Weissweinsauce mit Rahm   Champignons   Rösti<br>Sliced veal "Zurich style" - white wine sauce with cream   mushrooms   rösti |    |
| <b>Crevetten   Prawns</b>                                                                                                     | 32 |
| Brokkoli purée   Salzkartoffeln<br>Broccoli purée   boiled potatoes                                                           |    |
| <b>Kalbsbraten   Veal roast</b>                                                                                               | 26 |
| Dauphine Kartoffeln   Gemüse<br>Dauphine potatoes   Vegetables                                                                |    |
| <b>Rindsentrecote   Beef entrecote 220g</b>                                                                                   | 54 |
| <b>Ladies' cut 160g</b>                                                                                                       | 46 |
| Pfeffersauce   Gemüse   Pommes<br>Pepper sauce   vegetables   French fries                                                    |    |

V - Vegetarisch | Vegetarian

GF - Glutenfrei | Gluten-free

Fleischdeklaration: Entrecôte (CH), Hummer (CA), Rindsburger (CH), Poulet (CH), Crevetten (VN), Kalb (CH).

Alle Preise in CHF inkl. MwSt. Einige Gerichte können Allergene enthalten. Bei Allergien wenden Sie sich bitte an unser Team.

Meat declaration: Entrecote (CH), Lobster (CA), Beef Burger (CH), Chicken (CH), Prawns (VN), Veal (CH). All prices in CHF includes VAT. Some dishes may contain allergens.



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## Sparkling Wine

10cl/75cl

**Montelliana Prosecco Extra Dry, Treviso DOC**, Cantina Montelliana e dei Colli Asolani

11/59

**Champagne Deutz Brut Classic SA**

24/150

**Champagne Deutz Rosé SA**

199

## Draft Beer

30cl/50cl

**Eichhof Lager**

6.5/8

**Paulaner Weißbier**

7/9.5

## Bottled Beer

33cl

**Eichhof Lager**

6.5

**Ittinger Amber**

8

**Birra Moretti 0.0%**

7

**Paulaner 50cl (non-alcoholic)**

9

## Water & Soft Drinks

33cl/75cl

**Henniez Blue – Still**

6/10

**Henniez Green – Sparkling**

6/10

33cl

**Pepsi / Pepsi Max**

6.5

**Rivella Red / Blue**

6.5

**Ramseier Sweet Cider / Apple Spritzer**

6.5

**Nestea Lemon / Peach**

6.5

**Sinalco Orange 30cl**

6.5

**Elmer Lemon 30cl**

6.5

**Granini Orange Juice 20cl**

6.5

## Hot Drinks

**Coffee Crème, Espresso**

5

**Ristretto**

4.5

**Espresso Doppio**

7

**Cappuccino**

6

**Milk Coffee**

6

**Latte Macchiato**

7

**Pot of Tea**

8