

SPECIALS

Miéral pigeon	43
Brioche, little finger carrots, blueberry jus	
Japanese Wagyu fillet 160gr	190
Sole	70

STARTERS

Vitello Tonnato	29
Mustard seeds, tuna espuma	
Scallop Carpaccio	36
Lime, Asia vegetable salad, garlic crunch	
Tuna tartare	33
Miso marinade, coriander, avocado, nori popcorn, mandarin sorbet	
Beef tartare	32/42
Egg yolk cream, capers, toast	
GEORGE salad	21
Lettuce, nuts, pomegranate, croutons, avocado cream	
with shrimp	+15
Beetroot hummus	23
Purslane, chiogga, blackberries	
Watermelon cucumber salad	34
Grilled scallop, mint	

INTERMEDIATE COURSE

Gazpacho Andaluz	24
crayfish, basil, olive oil	
Mountain cheese tortelloni	29
white wine espuma, périgord truffle, chervil	

SEAFOOD

Par Prunier Kaviar 50g Sour cream, brioche	98
Oysters Fine de Claire No. 2 served with pink grapefruit vinaigrette	
3 pieces	21
6 pieces	41
12 pieces	71

GEORGE'S FAVORITES

Rack of Lamb Tabouleh, tomato confit, cauliflower cream	56
Angus Hacktätschli Ground Angus beef patty, truffle, red wine sauce, mashed potatoes, carrots	43
Homemade Spaghetti Truffle tapenade, parmesan glacage, truffle	39
Vegetarian daily special <i>Our service team will be pleased to inform you</i>	36

GRILLROOM

MEAT

Tenderloin (Filet) 120gr / 180gr / 250gr	42 / 54 / 68
Rib Eye 250gr	61
Striploin (Entrecôte) 220gr	58
USDA Prime Beef Striploin 600gr	180

We obtain our meat exclusively from Luma Delikatessen.

Special Cuts *(to share)*

Ask our service team about availability and cut size.

Bone in Rib Eye (Dry Aged)	24 per 100gr
Bone in Striploin (Dry Aged)	24 per 100gr
Porterhouse (Dry Aged)	27 per 100gr
T-Bone (Dry Aged)	27 per 100gr

All «Cuts» are available

as Surf & Turf with a giant prawn	19
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We obtain our special cuts exclusively from Holzen Fleisch.

The grams indicated refer to the raw product.

POULTRY

Chicken Paillard	36
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GRILLROOM

FISH

Sea bass fillet	48
Giant prawns	52

All meat and fish dishes may be combined
with side dishes and sauces of your choice.

SAUCES

Sauce béarnaise, herb butter, red wine sauce, Chimichurri, pepper cream sauce, BBQ sauce, Café de Paris	1 sauce included 4 each
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SIDES

Potato gratin, mashed potatoes, broccoli, wok vegetables, pimientos de padron, french fries, rocket-tomato salad	9 each
Truffled french fries with Parmesan, sautéed wild mushrooms with gremolata, herb risotto with paprika oil	12 each

CHEESE

Swiss Cheese Selection 29

Ask our service team about the current selection

Wine recommendation from our sommelier

Traminer Auslese 2018 5 cl 7
Kracher, Neusiedlersee 0.375l 49

DESSERTS

GEORGE's chocolate mousse 20

Guanaja chocolate, caramel,
vanilla ice cream, Fleur de Sel

Strawberry meets sorrel 20

yogurt, ice cream, parfait, cress

Honey Taco 19

ricotta, honey, ice cream, apricot

SWEET WINES

Beerenauslese Cuvée 2019	5 cl	9.5
Kracher, Neusiedlersee	0.375 l	66.5
Riesling Spätlese Steinberg 2021	0.75 l	74
Gut Hermannsberg, Nahe DE		
Grande Cuvée TBA No.5 2019	0.375 l	155
Welschriesling, Weingut Kracher, Burgenland AUT		
Tokaji Aszu 5 Puttonyos 2016	0.50 l	98
Furmint, Harslevelu Samuel Tinon, Tokajhegyalja HUN		

COCKTAIL

Espresso Martini	Vodka, Kahlua, Espresso	19
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SPIRITS

Grappa Berta Tre Soli Tre	44%	2 cl	19
Williams Couer, Morand	41%	2 cl	12
Louis XIII de Remy Martin	40%	1 cl	85
		2 cl	170

ALLERGENS

For questions about allergens in our food offer please ask a member of staff.

ORIGIN

Holzen Fleisch, Ennetbürgen CH
Luma Delikatessen

Meat:

Beef, veal, pork: Switzerland and Uruguay

Poultry:

Chicken: Switzerland

Pigeon: France

Seafood:

Tuna: FAO04/05, breed

Sea bass: Turkey, game breed;

Sole: France, wild catch;

Crayfish: China;

Prawns: Vietnam, game breed;

Scallops: FAO27 North east atlantic;

Mussels: Netherlands, breed

Pulpo: Spain;

Oysters: France, breed

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 8.1 % VAT.