

TASTING MENU

Tuna tartare

Miso marinade, coriander, avocado, nori popcorn, mandarin sorbet

Jerusalem artichoke soup

Truffle, chervil, olive oil

Pot-au-feu of premium fish

Parsnip mousseline, lobster bisque, parsely oil

Veal cheek

Pommes Rissolées, celery puree, baby carrots

Rhubarb tart

Meringue, strawberry sorbet, elderflower espuma

CHF 130

STARTERS

Vitello Tonnato	29
Veal tendrils, mustard salad, tuna espuma	
Faux Gras	31
Valrhona chocolate, macadamia, kumquat, brioche	
Tuna tartare	33
Miso marinade, coriander, avocado, nori popcorn, mandarin sorbet	
Beef tartare	32/42
Egg yolk cream, capers, toast	
GEORGE salad	18
Lettuce, garden cress, croutons, nettle oil	
Beetroot hummus	23
Purslane, chiogga, blackberries	

INTERMEDIATE COURSE

Jerusalem artichoke soup	23
Truffle, chervil, olive oil	
Egg yolk ravioli	29
Potato espuma, truffle, spinach	

SEAFOOD

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

GEORGE'S FAVORITES

Veal cheek Pommes Rissolées, celery puree, baby carrots	56
Angus Hacktätschli Ground Angus beef patty, truffle, red wine sauce, mashed potatoes, carrots	43
Homemade Spaghetti Truffle tapenade, parmesan glacage, truffle	39
Pot-au-feu of premium fish Parsnip mousseline, lobster bisque, parsley oil	59
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 pro 100gr
Bone in Striploin (Dry Aged)	24 pro 100gr
Porterhouse (Dry Aged)	27 pro 100gr
T-Bone (Dry Aged)	27 pro 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
Sole 5/600	75

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	1 sauce included 4 each
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SIDES

Potato gratin, mashed potatoes, wok vegetables, broccoli, 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

Rhubarb tart 19

Meringue, strawberry sorbet, elderflower espuma

Crème brûlée 19

Nougat, tonka bean, hazelnut, ice cream

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

Seafood:

Tuna: FA004/05, breed
Pikeperch: FA004/05;
Sea bass: Turkey, game breed;
Prawns: Vietnam, game breed ;
Lobster: FA021 Nord west atlantic;
Scallops: FA027 North east atlantic;
Mussles: Netherland, breed
Pulpo: Spain;
Oysters: France, breed

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