

SPECIALS

Tuna salmon carpaccio Nori, popcorn, Granny Smith apple, frisée lettuce, sesame dressing	32
Artichoke Chive vinaigrette	26
Homemade Fettuccine with truffle Egg yolk cream, truffle gel	38
Moules Frites Herb baguette, pork chorizo	35
Meat Degustation (Sharing option for two or more, 300 gramm each person) <i>Enjoy a select selection of our grilled specialties: Tender beef fillet, entrecôte, and flavorful ribeye We serve one side dish and one sauce of your choice per person</i>	p.P. 90
With Japanese Miyazaki Wagyu A5+ Entrecôte we charge a surcharge of	p.P. 50

STARTERS

Burrata	34
Pata Negra ham, cherry tomatoes, avocado, basil pesto, hazelnuts	
GEORGE Spring Salad	21
Lettuce, carrots, croûtons, radishes, watercress, edamame	
with prawns	+15
Beef tartare	32/42
Pickled egg yolk, capers, brioche toast, mustard gel	

INTERMEDIATE COURSE

Wagyu Tataki	27
Roasted root vegetable Consommé	26
Ravioli with caramelised onions, sour cream foam	

SEAFOOD

Antonius Kaviar 30g Sour cream, waffle	98
Krystale Austern Served with grapefruit vinaigrette	
3 pieces	29
6 pieces	55
12 pieces	100

GEORGE'S FAVORITES

Angus Hacktätschli Carrot pearls, carrot purée, mashed potatoes, red wine jus	46
Viennese Schnitzel Potato-cucumber salad, wild cranberries	52
Meagre Grilled green asparagus, bonito flakes, beetroot hollandaise	52
Plant-Based Filet Radish, quinoa	46

GRILLROOM

MEAT

Tenderloin (Filet) 120gr / 180gr / 250gr	43 / 55 /69
Rib Eye 250gr	62
Striploin (Entrecôte) 220gr	59
Japanese Miyazaki Wagyu A5+ Entrecôte 200gr	145

Special Cuts (*starting from 2 people*)

Ask our service team about availability and cut size.

Bone in Rib Eye (Dry Aged)	25 pro 100gr
Bone in Striploin (Dry Aged)	25 pro 100gr
Porterhouse (Dry Aged)	30 pro 100gr
T-Bone (Dry Aged)	28 pro 100gr

All « Cuts» are available
as Surf & Turf with a giant prawn 15

POULTRY

Chicken Paillard	36
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GRILLROOM

FISH

Sole fish	57
<i>Filletted for you at the table</i>	
Giant prawns	52

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

SAUCEN

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

SIDES

Roasted onion mashed potatoes, spinach with hazelnut crunch, Tabbouleh with pomegranate	9 each
French fries, rocket tomato salad, grilled vegetables with gremolata	
Truffled French fries with parmesan, grilled asparagus with beetroot hollandaise, Milanese risotto with nori flakes	12 each

CHEESE

Cheese Selection		29
Daily selection		
Wine recommendation from our Sommelier		
Beerenauslese Cuvée	5 cl	9.5
Kracher, Neusiedlersee AUT	0.375l	66.5

DESSERTS

GEORGE's chocolate mousse	20
Guanaja chocolate, caramel, vanilla ice cream, Fleur de Sel	
Apricot taco	20
Honey taco, yoghurt ice cream, apricot jelly, apricot confit	
Piña Colada	20
Pineapple, coconut, rum, meringue	

SWEETWINES

Riesling Spätlese trocken Steinberg 2020	0.75 l	74
Rosengärtchen, Weise, Mosel DE		
Grande Cuvée TBA No.5 2019	0.375 l	125
Welschriesling, Weingut Kracher, Burgenland AUT		
Tokaji Aszu 5 Puttonyos 2017	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 offerings
please ask a member of staff.

ORIGIN:

Holzen Fleisch, Ennetbürgen
Luma Delikatessen

Meat:

Beef: Switzerland and Uruguay

Veal: Switzerland

Pork: Spain

Poultry:

Chicken: Switzerland

Seafood:

Caviar: Poland

Oysters: France, breed

Mussels: Netherlands

Prawns: Vietnam, game breed

Meagre: FAO 27 Atlantic, North-East,
wild-caught

Sole fish: France

Tuna: FAO 04/05, breed

Salmon: Switzerland

Bread: Switzerland

ALL PRICES ARE QUOTED IN SWISS FRANCS

AND INCLUDE 8.1 % VAT.