

Simon's

STEAKHOUSE

GRILL - RESTAURANT - BAR

BEST DRY AGED BEEF IN ZURICH

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Liebe Gäste, wir bitten Sie vor Ihrer Bestellung eventuelle Allergien und Intoleranzen dem Servicemitarbeiter mitzuteilen. Unsere Servicemitarbeiter stehen Ihnen für Informationen über Zutaten und Zubereitung der Gerichte zur Verfügung.

Dear guests, prior to ordering please let us know about allergies or intolerances. Our staff will gladly assist you with additional information about ingredients and preparation of our dishes.

Legende Inhaltsstoffe

-  *glutenhaltige Getreide*
-  *Milch (Laktose)*
-  *Fische*
-  *Krebstiere*
-  *Eier*
-  *Sojabohnen*
-  *Schalenfrüchte (Nüsse)*
-  *Schwein*
-  *Senf*
-  *Erdnüsse*

Ingredients legend

-  **Gluten containing Cereal**
-  **Milk (lactose)**
-  **Fish**
-  **Crustaceans**
-  **Eggs**
-  **Soybeans**
-  **Nuts**
-  **Pork**
-  **Mustard**
-  **Peanuts**

Fleischherkunftsdeklaration:

Rindfleisch	Argentinien / USA
Rind Dry Aged	USA
Wagyu	Chile / Japan / Australien
Kobe	Japan
Lamm	Australien
Schweinefleisch	Schweiz
Pouletfleisch	Schweiz

Declaration of origin of meat:

Beef	Argentina / USA
Beef Dry Aged	USA
Wagyu	Chile / Japan / Australia
Kobe	Japan
Lamb	Australia
Pork	Switzerland
Chicken	Switzerland

LDV Deklaration: kann mit Antibiotika und / oder anderen antimikrobiellen Leistungsförderern erzeugt worden sein.

LDV declaration: may have been produced with antibiotics and / or other antimicrobial performance enhancers

Salads

Mixed Leaf Salad CHF 13.00

Gemischte Blattsalate / Haus- oder French Dressing (Glutenfrei & Vegan)
Mixed Leaf Salads / House or French Dressing (Gluten free & Vegan)



Mixed Garden Salad CHF 15.00

Blattsalate / Mais / Karotten / Gurken / Paprikaschoten / Haus- oder French Dressing (Vegan)
Leaf Salad / Corn / Carrots / Cucumber / Peppers with House or French Dressing (Vegan)

Steakhouse Salad CHF 19.00

Blattsalate / Speck / Cherry tomaten / Avocado / Croûtons
Leaf Salads / Bacon / Tomatoes / Avocado / Croutons



Tomatoes & Onion & Basil CHF 15.00

Tomatenscheiben / Zwiebel Ringe / Basilikum / Gereifter Aceto
Tomatoe Slices / Onion Rings / Basil, Balsamic

Mozzarella di Bufala CHF 24.00

Datteltomaten / Büffelmozzarella / Basilikum / Gereifter Aceto
Date Tomatoe / Mozzarella di Bufala / Basil / Balsamic



Caesar's Salad CHF 20.00

Blattsalate / Datteltomaten / Speck / Parmesan / Croûtons / Hausdressing
Leaf Salad / Tomatoes / Bacon / Parmesan Cheese / Croutons / House Dressing



mit Poulet / with Chicken CHF 30.00

mit Crevetten / with Prawns CHF 33.00

mit Rindfleisch / with Beef CHF 33.00

Arugula Argentina CHF 20.00

Rucola / Parmesan / Büffelmozzarella / Tomate / Gereifter Aceto
Arugula / Parmesan Cheese / Mozzarella di Bufala / Tomatoe / Balsamic



Simon's Salad CHF 25.00

Blattsalatt / Rucola / Datteltomaten, / Walnüsse, / Äpfel, / Granatapfel / Cranberry / Fetakäse / Hausdressing
Leaf Salad / Arugula / Tomatoes / Walnut / Apple / Pomme Granate / Cranberries / Feta Cheese / House Dressing



Starter

Tomatensuppe mit Basilikum CHF 13.00

Tomato Soup with Basil

Mais-Kokossuppe mit Croûtons CHF 16.00

Mais – Coconut Soup with Croutons



Jumbo Prawns Aglio Olio CHF 24.00

Riesencrevetten aglio olio, Mediterranes Gemüse, Knoblauch, Chilli, Olivenöl
Mediterranean Vegetables, Garlic, Chili, Olive Oil



Scallops Martin Fierre CHF 26.00

Jakobsmuschel Martin Fierre, Avocados, Chilli-Sojasauce, Salatbouquet
Avocados, Chili-Soy Sauce, Salad Bouquet



Simons Shellfish Selection CHF 57.00

Jakobsmuschel, Hummer Schwanz und Crevetten vom Grill, Avocado
Grilled Scallop, Lobster Tail and Shrimps, Avocado



Empanadas Gaucho Style CHF 17.00

Argentinische Teigtaschen gefüllt mit Rindfleisch und Oliven
Argentinian Pastry filled with Beef and Olives



Simi's Sashimi CHF 30.00

Rinds-Filet in Kräuter eingelegt, mit Chilli-Sojasauce und garniertem Salatbouquet
Beef Filet Marinated in Herbs, Chili-Soy Sauce, Salad Bouquet



Fish & Butcher CHF 29.00

Riesencrevetten, Chorizowurst, Empenadas
Jumbo Prawns, Chorizo Sausage, Empenadas



Carpaccio Chef Style CHF 36.00

Originales Carpaccio aus frisch abgeschnittenem Black Angus Filet, dünn geklopft mit Senf, Parmesan und Rucola
Original Carpaccio made from freshly cut Black Angus Fillet, thinly knocked with Mustard, Parmesan and Rocket Salad



Beef Tatar small CHF 27.00 big CHF 38.00

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Rinds-Tatar, Serviert mit Toastbrot und Butter
House Toast and Butter



Auf Wunsch mit Simons Kräuter Butter überbacken + CHF 5.00
On Request with Simon's Herb Butter au Gratin + CHF 5.00

Vegeterian

Ravioli CHF 35.00

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Spinat-Ricottafüllung, Trüffelcremesauce
Spinach-Ricotta Stuffing, Truffle Sauce



Grillplatte & Baked Potato CHF 30.00

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Verschiedene mediterrane Gemüse und grillierte Champignons
Mixed grilled Vegetables and Mushrooms



Green Mountain Steak 200 g CHF 40.00

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Vegan-Steak auf Basis von Soja- und Weizenprotein
«Ob mit oder ohni Fleisch. Hauptsach guet!»
Vegan-Steak, based on Soy and Wheat Protein
"With or without Meat. The main Thing is good!"



Kids Menu

Chicken Nuggets and French Fries CHF 16.00

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Chicken Nuggets und Pommes Frites



Tagliatelle with Tomato Sauce CHF 16.00

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Tagliatelle mit Tomatensauce



Mains

Pouletbrust vom Grill CHF 34.00

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Grilled Chicken Breast

Grilled Lamb Racks CHF 45.00

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Grillierte Lammracks, Butterzarte Lammkoteletten
Tender Lamb Chops

Grilled Tunasteak Sushi Quality CHF 46.00

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Thunfischsteak Sushi Qualität vom Grill, mit Zitrone serviert
Aside of Lemon

Dry Aged Beef Burger 220 g CHF 38.00

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Hausgemachter Dry Aged Beef Burger von Black Angus Rind,
Dry Age Beef, Zwiebel, Tomaten, Salat Bouquet
Homemade Dry Aged Beef Burger made from Black Angus Beef,
Dry Aged Beef, Onion, Tomatoes, Salad Bouquet



Steakhouse Burger 220 g CHF 34.00

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Hausgemachter Black Angus Beef Burger, Zwiebel, Cheddar Cheese, Speck
Homemade Black Angus Beef Burger, Onions, cheddar, bacon



Brooklyn Burger (Beer Burger ab 16 Jahren) 220 g CHF 40.00

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Hausgemachter Black Angus Beef Burger mit original Brooklyn IPA Bier,
Cheddar Cheese, Röstzwiebeln (Enthält Alkohol, ab 16 Jahren)
Homemade Black Angus Beef Burger dressed with Original Brooklyn IPA Beer from NY,
Cheddar Cheese, Onions (Contains Alcohol, age 16+)



Wagyu Burger 140 g CHF 44.00

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100% USA Wagyu Beef



Argentinian Steaks

	180 g	250 g	400 g	500 g
Churrasco de Quadrill	CHF 40.00	CHF 52.00	CHF 79.00	CHF 98.00
<i>Ein geschmackvolles und fettarmes Rumpsteak vom Pampas-Rind Black-Angus</i> Low Fat Rumpsteak				
Bifes de Chorizo	CHF 46.00	CHF 58.00	CHF 85.00	CHF 110.00
<i>Das traditionelle Entrecôte vom Pampas-Rind Black-Angus</i> Traditional Entrecote				
Bife de Lomo	CHF 54.00	CHF 68.00	CHF 98.00	CHF 129.00
<i>Das zarteste Filetstück vom Pampas-Rind Black-Angus</i> Tender Filet				
U.S.D.A. Prime Bife de Ancho		CHF 74.00	CHF 105.00	CHF 135.00
<i>Marmorisiertes Rib-Eye vom Rinds Hohrücken Black-Angus</i> Marbled Rib-Eye, Black-Angus				
Grill-Plate		CHF 66.00	CHF 90.00	
<i>Entrecôte, Rumpsteak, Filet, Bestes Rindfleisch ausschliesslich von ausgewählten Jungtieren</i> Entrecôte, Rumpsteak, Filet, Best Beef only from the Cattle				

Lomo Argentino

Rindfilet Black Angus am Stück

serviert werden verschiedene Beilagen
und Saucen

600 g CHF 160.00

1-2 Personen, 3 Beilagen
1-2 Persons, 3 Sides

1200 g CHF 320.00

2-4 Personen, 4 Beilagen
2-4 Persons, 4 Sides

1800 g CHF 480.00

4-6 Personen, 6 Beilagen
4-6 Persons, 6 Sides

All Steaks and Lomo Plates are available as Surf & Turf

Alle Steaks und Lomo-Platten sind als Surf & Turf erhältlich

+ Lobster Tail Halved and Grilled 110 g	CHF	37.00
<i>Hummerschwanz halbiert und grilliert 110 g</i>		
+ Giant Shrimps, 4 Pieces	CHF	24.00
<i>Riesencrevetten, 4 Stück</i>		

Simon's

Best Dry Aged USDA Prime Beef of Zurich









	30 Days 100 g	60 Days 100 g	90 Days 100 g
Bone in Rib-Eye Steak Minimum 400 g <i>Hohrücken</i> Black Angus Beef USA	CHF 27.00	CHF 31.00	CHF 37.00

New York Club-Steak Minimum 400 g <i>Entrecôte am Knochen</i> Black Angus Beef USA, New York Strip on the Bone	CHF 27.00	CHF 31.00	CHF 37.00
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Porterhouse-Steak Minimum 400 g <i>T-Bone Filet und Entrecôte</i> Black Angus Beef USA, T-Bone Tenderloin and New York Stripe	CHF 28.00	CHF 33.00	CHF 40.00
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USDA Prime Filet-Steak Minimum 150 g Black Angus Beef USA	Per 100 g	CHF	48.00
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Sides

Baked Potatoes  CHF 6.00 <i>Gebackenen Kartoffeln</i>	Buttered Rice  CHF 6.00 <i>Butterreis</i>
French Fries  CHF 7.00 <i>Pommes Frites</i>	Leaf Spinach  CHF 8.00 <i>Blattspinat</i>
Truffle Fries  CHF 11.00 <i>Trüffel Pommes Frites</i>	Corn CHF 8.00 <i>Maiskolben</i>
Sweetpotato Fries  CHF 9.00 <i>Süßkartoffelpommes</i>	Grilled Mushrooms CHF 8.00 <i>Grillierte Champignons</i>
Country Fries  CHF 8.00 <i>Country Fries</i>	Mediterranean Vegetables CHF 8.00 <i>Mediterranes Gemüse</i>
Tagliatelle  CHF 6.00 <i>Tagliatelle</i>	Mashed Potatoes CHF 9.00 <i>Kartoffelstock</i>
Tomato and Onion, or Leaf Salad CHF 9.00 <i>Tomaten-Zwiebeln oder Blattsalat</i>	

Sauces

Chimichurri <i>Chimichurri</i>	Shallots-Malbec-Jus <i>Schalotten-Malbec-Jus</i>	Bernaise Sauce <i>Bernaisesauce</i>	Butter with Herbs <i>Kräuterbutter</i>	+ jede 2. Sauce CHF 3.00
				

Chef's Sharing Table

Sharing from 4 Persons

Starter

Chef's Starter

per person CHF 32.00

*Fisch & Sashimi & Butcher & Empenadas & Salat
Crevetten vom Grill, Filet-Sashimi Beef, Chorizowurst,
Rindsempenadas, Steakhouse-Salat*

**Fish & Sashimi & Butcher & Empenadas & Salad
Grilled Prawns, Beef Filet Sashimi, Chorizo Sausage
Beef Empenadas, Steakhouse-Salad.**



Simon's Special Starter

pro Person CHF 55.00

*Hummerschwanz, Jakobsmuschel, Crevetten,
flammierte Bife de Lomo und Simons Salat
(minimum 4 Personen)*

**Lobster Tail, Scallop, Shrimp
flambéed Bife de Lomo and Simon's Salad
(minimum 4 Persons)**



Grill

Chef's Plate Dry Aged

Bone in Rib Eye, New York Club-Steak, Porterhouse

1200 g for 4 Persons 4 Sides CHF 340.00
für 4 Personen 4 Beilagen

+300 g per Person 1 Side CHF 85.00
Pro Personen 1 Beilage

Club Sharing Plate Dry Aged & Argentinisch

Bone in Rib Eye, Filet-Steak, Chorizo-Entrecôte

1200 g for 4 Persons 4 Sides CHF 320.00
für 4 Personen 4 Beilagen

+300 g per Person 1 Side CHF 80.00
Pro Personen 1 Beilage

Simon's Special Plate «Twenty Twenty»

**300 g Wagyu Filet
600 g Dry Aged 60 or 90 Days, Rib Eye or T-Bone
400 g Lomo de Argentino**

for 4 People 4 Sides CHF 540.00
für 4 Personen 4 Beilagen

WHAT WAGYU BRAND IS CONSIDERED TO BE THE BEST?

It's difficult to crown a definitive #1.

In recent years effort to brand and position certain wagyu brands with fancy marketing makes determining a #1 even more complicated. Our experience tasting wagyu all across Japan tells us that every region produces a solid wagyu product and that the difference in meat quality between the different products available is subtle.

If judging competitions are an indicator of quality, however, then the results of the *National Beef Ability Expo*, commonly known as the «Wagyu Olympics» would be a good reference point. The competition held once every five years in Japan, determines the best wagyu across two main categories: meat quality and breedability/fertility. The latest competition took place in 2022, where a total of 522 cattle from 41 prefectures entered and cattle from Miyazaki (top honors for meat quality) and Kagoshima (top honors for best overall wagyu) consistently placed at the top during the competition. The prefecture of Miyazaki won this competition now 4 times in a row.

HOW MANY DIFFERENT WAGYU BRANDS ARE THERE?

According to the *Japan Meat Information Service Center*, there are 131 wagyu brands and that only accounts for brands that are derived from the Japan Black wagyu breed and approximately 200 in total.



Simon's Steakhouse sources its wagyu from the Miyazaki and Kagoshima prefectures from the southern island of Kyushu and from Hyōgo and at times from Matsuzaka Region.

Also: Jack's Creek Farms Australia delivers impressive cross breed and pure blood wagyu cuts. Beyond Wagyu we can offer from USA USDA Prime Filet and Europe Best Steak Norland German Heifer (GER).

Five Regions – Simon's (World's) Best Filet Selection Premium

- 100 gr. **Kobe** Filet A5
- 100 gr. **Miyazaki** Wagyu Filet A5, Sieger Wagyu Olympics 2022-2027
- 100 gr. **Jack's Creek (AUS)** Farms Filet BMS 9+ F4 Wagyu, World Best Steak Producer 2024
- 100 gr. **Black Angus USA** USDA Prime Creekstone Farms, Best Steak Producer Nth. America 2024
- 100 gr. **Norland Heifer German**, World Best Filet 2024, Europe's Best Steak

CHF 325 per Person

250 gr. pro Person incl. side dishes free of your choice (min. 2 Persons)

Kobe & Wagyu

Japanese Wagyu from Tajima Cattle	60 g	120 g	160 g
Kobe Filet A5	CHF 115	CHF 210	CHF 290
Miyazaki Filet A5 (Winner Wagyu Olympics 2022-2027)	CHF 90	CHF 170	CHF 230
Miyazaki Rib Eye A5 (Winner Wagyu Olympics 2022-2027)	CHF 90	CHF 170	CHF 230
Kagoshima Akune Gold Sirloin A4 (World's Best Steak 2022)	CHF 90	CHF 170	CHF 230
Pure Blood / Cross Breed Wagyu Jack's Creek Farms, Australia	120 g	160 g	200 g
Jack's Creek Wagyu Filet	CHF 140	CHF 185	CHF 230
Fullblood BMS 9+ (Gold Medal World Steak Challenge 2021 & 2022)			
Jack's Creek Wagyu Rib Eye	CHF 140	CHF 185	CHF 230
Fullblood BMS 9+ (World's Best Rib Eye 2023)			

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Two World's Best Steaks 2022 | 2023 – 2024

Jack's Creek Farms Cross Breed XB F1 Wagyu **Sirloin BMS 9+** / Akune Gold Fullblood Wagyu **Sirloin A4**
 (World's Best Steak Awarded on November 13th, 2023. Valid until November 2024 /
 Akune Gold was World's Best Steak 2022)

150 g per Person CHF 195 per Person
200 g per Person CHF 250 per Person

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Three Types of Wagyu – The Story of Wagyu

110 g Kobe Filet / 100 g F4 Wagyu BMS 9+ Jack's Creek Farms / 100 g Cross Breed Filet Chile
 (Full Blood Kobe / Pure Blood F4 Tajima / Cross Breed XB 50% Kobe x 50% Black Angus)

155 g Wagyu per Person CHF 215 per Person

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Simon's Four (World's) Best Wagyu Selection, Premium

Kobe Filet / Kagoshima Akune Gold Sirloin A4 / Miyazaki Rib Eye A5 / Jack's Creek Farms Rib Eye BMS 9+
 (Kobe | World's Best Steak 2022 | Winner Wagyu Olympics 2022 – 2027 | World's Best Rib Eye 2022)

225 g per Person CHF 325 per Person

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All Packages incl. Side Dishes. min. 2 Persons

Desserts

Symphony of Selected Cheese CHF 17,00

Käseteller mit vier verschiedenen Käsesorten, Honig und getrockneten Früchten
Selection of Three Different Cheese served with Sundried Fruits and Honey



Torta Camilla (vegetarisch, glutenfrei) CHF 14.00

Rüeblikuchen mit Orangen und Mandeln, serviert mit cremiger Vanillesauce
Classic Carrot Cake, Orange Zest And Mandel Flour, Served With A Creamy Vanilla Sauce



Dulce de Leche CHF 17.00

Brandteigkrapfen mit Dulce de Leche, Meringue und Macadamia Eis
Choux Pastry Dough with Dulce de Leche, Meringue and Macadamia Ice Cream



Creme Brulée CHF 12.00

Der Schweizer Klassiker mit knuspriger Zuckerkruste
The Beloved Classic Swiss Sweet With the Crispy Sugar Cane Crust



Tiramisu à la Simon's CHF 13.00

Klassisches Italienisches Rezept mit Amaretto und Kokosnuss
The Original Everlasting Italian Classic with Amaretto Liquor and Coconut



I Love Chocolate CHF 15.00

Gesalzenes Karamell mit gerösteten Erdnüssen, gefüllt mit Vanille-Namelaka, überzogen mit Schokolade
Salted Caramel With Roasted Peanuts Filled With Vanilla Namelaka Covered In Chocolate



Chocolate Pistacchio Fondant CHF 15.00

Lavacake mit Schoggi und Pistazien, serviert mit Vanille Glace
Chocolate Lava Cake Filled With Pistacchio, Served With Vanilla Ice Cream



Ananas Carpaccio mit Mandarinen Glace CHF 15.00



Selection of Icecreams and Sorbet Je CHF 5,50

Pro Kugel / Per Scoop



Alle Preise in CHF inkl. 8.1 % MwSt.
All Prices in CHF incl. 8.1 % VAT

