

grill  
RESTAURANT &  
SEETERRASSE



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**PUR.  
AUTHENTIC.  
REFINED.**

Meat sommelier Felix Kattchin,  
awarded with 15 Gault Millau points,  
presents you with the finest meat,  
fresh fish and seasonal specialties.

Enjoy the unique ambience  
and let yourself be enchanted by our team.

*F. Kattchin*

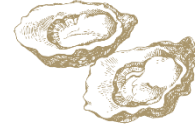
Felix Kattchin & Team



## SNACKS & STARTER

### Altonaer Kaviar Import

Crispy rösti | brown butter | black lime | crème fraîche  
Beluga 50g | Oscieta «Private Selection» 30g | Imperial 125g  
575 | 105 | 475



### Gillardeau oysters

Thai style | nature | hibiscus granité  
3pcs. | 6pcs. | 12pcs.  
38 | 74 | 144

### Crispy salad hearts



Citrus vinaigrette | horseradish | pumpkin | crispy amaranth  
28



### Stracciatella di Burrata



Beet root "Caveman" | pistachio | focaccia  
34

### Crudo of Japanese Wagyu beef

Onsen egg yolk | kroepoek | kimchi | nori  
68



### Artichoke "Caveman"



Sot l'y laisse | Pecorino cheese | crème fraîche | lettuce  
38

Optionally without sot l'y laisse

32

### Truffle ravioli



Porcini mushrooms | sherry foam | chives  
36 | 48

optionally with white Alba truffle  
upon availability

### Lobster foam soup

Bisque | crustacean pralines | mango  
26

## PURE MEAT



### Swiss Black Angus beef

The highly marbled meat comes from female cattle that were allowed to spend several years on Swiss pastures and calve. The powerful, aromatic meat taste is an absolute delight for connoisseurs.

**Flat Iron 200g | Fillet 140g | Entrecôte 250g**  
**58 | 74 | 86**

### Japanese Wagyu A5+ - Kagoshima -

Grew up in the far south of Japan, in Kagoshima Prefecture. The meat is obtained exclusively from animals of the Japanese black cattle. It can be described as full-bodied with a delicate melt.

The balanced marbling of level A5+ means a perfect and even distribution of fat in the meat.

**Fillet p. 100g | Entrecôte p. 100g**  
**195 | 145**

### Appenzell chicken breast - Lable Rouge -



The chickens are raised in manageable herds, on small farms in the Appenzell Ribelmals corn fields. Rearing takes twice as long as usual. A sustainable and animal-friendly Swiss chicken.

**220g 46**

### Central Swiss veal chop

The meat comes from regionally raised calves from suckler cow husbandry. Pasture farming with free access to water speaks for the highest level of animal welfare, which is noticeable in the quality of the product.

**330g 66**



### Scottish lamb loin - Donald Russel -

The result of Scottish pasture husbandry in connection with classic dry aging on wood, is intensely spiced lamb. The animals only eat fresh and juicy greens. A point that also convinced the King of England.

Donald Russel is the King's purveyor of choice.

**200g 64**



## PURE SEA

### Swiss mountain salmon trout fillet

Our mountain salmon trout comes from the mountain water farm of the Reichmuth family. Cold temperatures and always fresh spring water ensure extremely high quality. The nursery is located about 25 km from Vitznau.

**160g 56**

### Skrei

Fished in the ice cold sea off the Icelandic coast. Its firm, aromatic flesh is a delicacy that can only be enjoyed for a short time of the year.

**140g 58**

### Rock lobster tails

The rock lobster tails are among the best the Atlantic has to offer. The animals are fished near the coast of the island of "Tristan de Cunha" by small fishing boats and processed immediately.

**2 pcs. 66**

## PURE GREENS

### Teriyaki glazed planted. Chicken breast

The planted. Chicken breast sets a new benchmark in the category of plant-based meat products. An excellent cut of "meat" with added juiciness, amazing bite and high protein content.

**32**

### Smoked cauliflower

A rub of coffee, ginger and Pimento de la Vera give the cauliflower a smoky taste. Cooked in hot beech smoke and lacquered with maple syrup, the result is a juicy alternative to the classic steak.

**32**

# CHEESE & DESSERT

## Alp cheese

Rolf Beeler | cherry variation from Zug | cracker  
28



## Vegan chocolate mousse

Mousse | Sakura cherry | brittle  
28

## Pecan Pie

Salt caramel crème | banana ice cream | white chocolate  
18

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## LEGEND



Vegan



Vegan possible on request



Vegetarian



Vegetarian possible on request



Nutrition-conscious and reduced calories

**We look forward to receiving your personal wishes.  
Our hosts are always there for you.  
We are happy to provide information about our products and allergens.**

# ORIGIN & DECLARATION

**WE ARE HAPPY TO OBTAIN  
MANY OF OUR FIRST-CLASS PRODUCTS  
FROM THE DIRECT AREA.**

**Veal:** Central Swiss (CH)

**Lamb:** Scotland (SCO)

**Poultry:** Alpstein Appenzell (CH)\_France (FRA)

**Beef:** Central Swiss (CH)\_Kagoshima (JPN)

**Shellfish:** Biarritz (FRA)\_Canada (CAN)

**Crustaceans:** Tristan de Cunha (ZAF)

**Fish:** Pazific\_Atlantic\_Mediterranean Sea

**Eggs:** Brigitte Zimmermann\_Vitznau (CH)

**Cheese:** Rolf Beeler\_Mellingen (CH)

**Vegetables & Fruits:** Salvador Garibay\_Weggis\_Reust AG\_Zürich (CH)

**Caviar:** Altonaer Kaviar Import\_Hamburg (CHN\_IT)

**Dairy products:** Meierskappel\_Küssnacht am Rigi (CH)

All prices are in SFR and incl. 8.1 % VAT.

All weights are listed as raw weights.

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