



grill
RESTAURANT &
SEETERRASSE

**PUR.
AUTHENTIC.
RAFINED.**

Grilling pleasure meets Japanese sophistication



RAW BAR

Kaviar enjoyment PUR 🍷

From the traditional Hamburg company.

Altonaer Kaviar Import

Airy Blinis | Crème Fraîche | Chives | Egg yolk cream

Beluga 50g
575

Oscietra «Park Hotel Private Selection» 30g
105

Oscietra «Park Hotel Private Selection» 100g
320

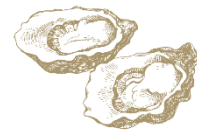
Amuse Gueule 🍷

3 Blinis | Oscietra Kaviar | Crème Fraîche

45

Gillardeau oysters 🍷

Gillardeau oysters from the Atlantic coast of France
not called the queen of oysters for nothing.



With chives vinaigrette and Tabasco 🍷
or gratinated with aromatic herb hollandaise 🍷
or Ponzu and Katsuobushi 🍷

3 pcs. | 6 pcs.

36 | 68

Chef's Favorite

Beefmarrow and Gambero Rosso

Roasted beef marrow | Gambero Rosso tartare | Lemon | Focaccia

Please gift us 20 minutes for preparation.

46



STARTER

Stracciatella di Burrata 🍃🍷

Charcoal-grilled beetroot | Nashi pear | Mikan | Focaccia
38



Caesar Salad 🍃

Crispy romaine lettuce hearts | Japanese Caesar dressing | Parmesan cheese | Poulard karagee
36

Tataki of organic salmon 🍷🍃

Warm miso espuma | Grapefruit salad | Coriander | Togarashi
42



Tartare Café de Paris from bone-aged Beef 🍷

Hand-carved tartare gratinated with our Signature Café de Paris butter.
Chives | Mixed pickles | Parisian Brioche
46

On request also served in a classic style.

PASTA

Homemade raviolo 🍃🍷

Large spinach and egg yolk raviolo | Autumn truffle | Jerusalem artichoke foam | Mushrooms
44

SOUPS

Hokkaido Pumpkin foam soup 🍃

Coconut milk | Ginger | Roasted chili pumpkin seeds
28

Wild mushroom essence

Japanese flavors | Wagyu Gyoza | Pickled mushrooms
34

Optional without Wagyu Gyoza 🍃🍷

26

GRILL

Fillet of American Black Angus beef



Comes from a robust breed of cattle originating from Scotland and is known for its fine marbling, Tenderness and intense flavor. It is hormone-free and pasture-raised.

140g | 68

Entrecôte from Swiss beef

At Martigny, the hand-selected beef loins are traditionally aged on the bone for up to 10 weeks, developing a very special aroma.

250g | 78

Japanese Wagyu A5+ - Kagoshima -

Grew up in the far south of Japan, in Kagoshima Prefecture. 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.

Filet pro. 100g | 195

Entrecôte pro. 100g | 125



Venison cutlet

Our venison grew up in the wild of Austria.

This exquisite venison impresses with its delicate flavor and exceptionally tender texture.

180g | 68

Appenzell chicken breast - Label Rouge - 🌿🐔

The chickens are raised in manageable herds, on small farms in the Appenzell Ribelmais corn fields. Rearing takes three times as long as usual.

220g | 46

Central Swiss veal chop 🐄

The meat is sourced from regionally raised calves from suckler cow husbandry, which is noticeable in the quality of the product.

330g | 84

Short rib cooked sous vide for 48 hours

A cut from the brisket of American Black Angus cattle.

Cooked by us for 48 hours at 62°C and served boneless. Highly flavorful and exceptionally tender.

150g | 74

MAKE IT SPECIAL

"Bordelaise" with roasted beef marrow bone.

26

"A la Rossini" with roasted duck foie gras and black truffle.

28

"Surf & Turf" with lobster tail.

32

We also always have other daily specials in our fish and meat cart.

SEAFOOD



Tristan-Lobster tails 🍤

One of the finest catch the Atlantic has to offer. The fish are caught using lobster traps near the coast of Tristan de Cunha Island at a depth of approximately 150 meters.

2 pcs. 68

Sea bass 🐟

Our favorite cut of fish. We sear the whole fish in a butterfly cut until crispy on the skin. Served with lime, fleur de sel, and herb salad.

220g | 58



PURE NATURE

Artichoke & Maitake 🍄(🌱)

Maitake is an aromatic and spicy noble mushroom with a subtle umami flavor. It is also valued in Asia for its immune-boosting benefits.

Sautéed spinach | Truffle | Herb salad

48

SIDES

Red cabbage

12

Cranberries | Ginger 🍵🍷🌱

Handmade Pizockel

12

A Swiss take on Spätzli | Bündnerfleisch 🍷

Cauliflower tempura

14

Yuzu Kosho lacquer | Sesame | Lime 🍵

Crunchy salad

10

Optionally with Mikan- | French- | Italiandressing 🍵🍷🌱

Wild broccoli and ceps

14

Amalfi lemon | Smoked almonds 🍵🍷🌱

Rustic Fries

12/18

Crispy French fries | Natural or with truffle 🌱

Truffled potato espuma

14

«A la Robuchon» | Chives | Truffle 🍵

SAUCES

Morel Cream Sauce

Perfect for cold winter days 🍵🌱

Café de Paris

Spicy, aromatic sauce 🍵

Japanese Vinaigrette

Fresh acidity, perfect for bold meat 🍵

Herb butter

The all-rounder for barbecue flavors 🍵🌱

Lime Beurre Blanc

Traditional sauce for fish 🍵

DESSERT

Cheesecake 🍂

Airy cheesecake foam | Mandarin sorbet | Sancho pepper

24

Chocolates crémeux 🍂

Madagascar couverture 54% | Pecan nut | Vanilla ice cream | Raspberry

26

Matcha pistachio mousse 🌿

Coconut sorbet | Mango | Lemon | Banana chips

26

Affogato 🍂

Bourbon vanilla ice cream | Espresso

16

Our ice cream & Sorbet selection

Bourbon vanilla | Dark chocolate | Caramel | Hazelnut

Mandarin sorbet 🌿 | Strawberry sorbet 🌿 | Cocos-lime sorbet 🌿

Per scoop 8

Pralines 🍂

Yuzu basil 36% | Passion fruit 54% | Coffee 68%

6 pcs.

24

Swiss alpine cheese 🍂🌐

Three varieties from affineur Rolf Beeler | Zug cherry mustard | Caraway crackers | Fruit bread

32



LEGEND



Vegan



Vegan possible on request



Vegetarian



Vegetarian possible on request



Nutrition-conscious and reduced calories



Regional dishes



Scan the QR code to view our Allergy Menu.



ORIGIN & DECLARATION

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

Veal: Central Swiss (CH)
Lamb: Scotland (SCO)
Pork: Spain (ES)
Wild: Austria
Poultry: Alpstein Appenzell (CH)_France (FRA)
Beef: Central Swiss (CH)_Kagoshima (JPN)_USA (US)
Shellfish: Biarritz (FRA)_Italy (I)_Canada (CAN)
Crustaceans: Tristan de Cunha (ZAF)
Fish: Pazific_Atlantic_Mediterranean_Ireland (IRL)
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)
Glace & Sorbets: Giolito Mariano_Comense (IT)

All prices are in SFR and incl. 8.1 % VAT.
All weights are listed as raw weights.

