



grill  
RESTAURANT &  
SEETERRASSE

**PUR.  
AUTHENTIC.  
RAFINED.**



# GRILL TAVOLATA

From 2 people

**«A Tavolata is created when people meet  
to eat and enjoy something together.»**

To begin: our favourites & seasonal highlights. Then: **Signature cutlet** from a 12-year-old cow, aged for 10 weeks and grilled over charcoal. To finish: a sweet temptation.

**Signature Tavolata in 3 stages**

**175 p.P.**

Our Tavolata is served for a minimum of 2 people, served daily from 6.30 PM.



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## SPECIALS

### **From our Fish & Meat Trolley**

Our grill restaurant is renowned for dry-aged bone-in beef from old dairy cows and tender fillet of Japanese Wagyu.

**&**

**Large fish such as sea bass or turbot,**  
whole-roasted and filleted at your table.

A true delight in the perfect setting.

**Pre-order recommended**  
**Daily prices**



# KAVIAR & SEAFOOD

## Kaviarenjoyment PUR

From the traditional Hamburg company

Altonaer **Kaviar** Import

Airy Blinis | Crème Fraiche | Chives | Egg yolk cream

**Beluga 50g**  
575

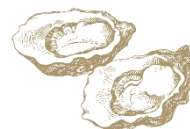
**Oscietra «Private Selection» 30g**  
105

**Imperial 125g**  
475

## Gillardeau Austern 🍷

Served on ice with shallot vinaigrette and Tabasco  
or with Thai vinaigrette, chili threads, and spring onion

**3 pcs. | 6 pcs.**  
**38 | 74**



## Seafood Etagère 🍷

According to availability

Served ice-cold with Breton oysters, imperial caviar,  
freshly caught saltwater fish, and exquisite seafood.  
Accompanied by delicate dips and sea salad

**165 per person**  
115 per person without caviar



# APPETIZERS TO SHARE

## Stone oven Pinsa & Truffle 🍄

Crispy baked pinsa | Stracciatella di burrata | Freshly planed truffle

**42**

## Pata Negra de Blazquez

Hand-sliced Spanish cured ham | 36-month-aged | Olive oil | Grissini

**56**

## STARTER

### Stracciatella di Burrata 🍅🍷

Oxheart tomatoes | Melon | Basil | Harissa dressing

34

### Crispy Salad Hearts 🥑🍷🌱

Avocado | Swiss strawberries | Roasted Macadamia nut | Citrus dressing

32

Without Condiments 🍅  
24



### Grilled Artichoke 🍷🍷

Baby Lettuce Hearts | Sot l'y laisse | Crème Fraîche | Ponzu | Belper Knolle Cheese

38

Optionally without Sot l'y laisse 🍅  
32



### Cucumber-Melon Gazpacho 🍷🌱

Iced soup | Smoked olive oil

22

### Tuna Tataki 🍷🍷

Grilled tuna | Mango-papaya salad | Lime-sesame dressing | Peas | Coriander

42

### Chefs Ceviche 🍷🍷

Hiramasu Kingfish Sashimi | Aguachile Broth | Yuzu | Cucumber | Ginger

44

### Tatar of Swiss Black Angus beef 🍷

Hand-cut and classically served | Egg yolk | Chives | Brioche parisienne

44



## GRILL

### Black Angus beef

Black Angus beef comes from a hardy cattle breed originating in Scotland and is known for its fine marbling, tenderness, and rich flavor. It is raised hormone-free and pasture raised.

**Swiss Flat Iron 200g | Swiss Entrecôte 250g** 🌿🐄

**58 | 78**

**US Filet 180g**

**84**



### 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 p. 100g | Entrecôte p. 100g**

**185 | 125**

### Appenzell chicken breast - Lable Rouge -

 🌿🐔

The chickens are raised in manageable herds, on small farms in the Appenzell Ribelmals corn fields.

Rearing takes three times as long as usual.

**220g 42**

### Central Swiss veal chop

 🐄

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

**330g 78**

### Secreteo - Pata Negra Ibérico -

This Spanish delicacy stands out for its dark meat, fine marbling, and subtle nutty aroma.

A treat for Lovers

**200g 54**



### Meat specials

Marrow bone +22 | A la Rossini with duck liver and truffle +28 | Surf & Turf with lobster +32

## SEAFOOD

### Bio Salmon

 🌿🐟

Our Irish organic salmon comes from the clear, cold waters of the Atlantic and is farmed under strictly controlled organic conditions.

Sustainable, high-quality, and full of flavor—a fish with character.

**200g 48**

### Tristan-Lobster tails

 🌿🦞

The Lobster tails are among the finest 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

## Nasu Dengaku (🌱)

Our interpretation of miso-glazed eggplant – grilled over charcoal, served with pomegranate, crispy corn kernels, spring onion, and a cashew-sesame dip.

38

## Oyster Mushrooms 🌱🌿🌍

Our oyster mushrooms come from a farmer in Obfelden, located between Zug and Zurich. They are grilled on skewers over charcoal and marinated with lemon-parsley butter.

38

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## SIDES

### Green Beans and Young Broccoli

14

Parsley Butter | Preserved Lemon | Panko Crumbs 🌿🌱

### Tomato salad

12

Harissadressing | Red onion | Basil | Dill 🌿🌱

### Cauliflower tempura

14

Yuzu Kosho lacquer | Sesame | Lime 🌿

### Crunchy salad

10

Optionally with French | Italian | Lemon | Caesar dressing (🌱)

### Grilled Vegetables

14

Grilled over Charcoal | Sweet Pepper-Mojo

### Rustic Fries

12

Crispy French fries

### Truffled potato espuma

14

«A la Robuchon» | Chives | Truffle 🌿

## SAUCES

### Fige-Aioli

| Perfect with fish and seafood 🌿

### Cafe de Paris

| Spicy, aromatic sauce

### Sauce Bearnaise

| Our airy version of the classic sauce 🌿

### Herb butter

| The all-rounder for barbecue flavors 🌿

### Lime Beurre Blanc

| Traditional sauce for fish 🌿

## SWISS TRADITIONAL

### Veal Fillet Medallions«Zürcher Art» 🍴

Veal fillet medallions | Morel mushroom cream sauce | Crispy potato rösti | Chives

80g | 160g

52 | 78

### Alp cheese 🍴

Affineur Rolf Beeler | Cherry variation from Zug | Cracker | Fruit bread

32



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## PASTA

### Ravioli al Parmigiano 🍴

Handmade parmesan ravioli | Green market vegetables | Pistachio pesto

32 | 44

### Spaghetti al Caviale

Spaghetti | 30g Imperial caviar | Lemon | Chives

85



## DESSERT

### Cheesecake «Grill»

Cheesecake Foam | Swiss Strawberries | Caramelised White Chocolate

20

### Chocolates Crémeux

Madagascar couverture 54% | Banana Ice Cream | Pineapple | Dulce de Leche

26

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### Affogato

Bourbon vanilla ice cream | Espresso

16

### Sorbet Colonel

Lemon sorbet | Suntory Haku Vodka

18




### Vanilla & Caviar

Bourbon vanilla ice cream | 15 g Imperial caviar | Olive oil | Shavings of white chocolate

45

### Our Ice Cream & Sorbet Selection

Bourbon vanilla | Dark chocolate | Caramel | Hazelnut | Coconut sorbet

Mandarin sorbet  | Strawberry sorbet  | Lemon sorbet 

Per scoop 7

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### Pralines

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

6 pcs.

24

# 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)

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

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

**Shellfish:** Biarritz (FRA)\_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)

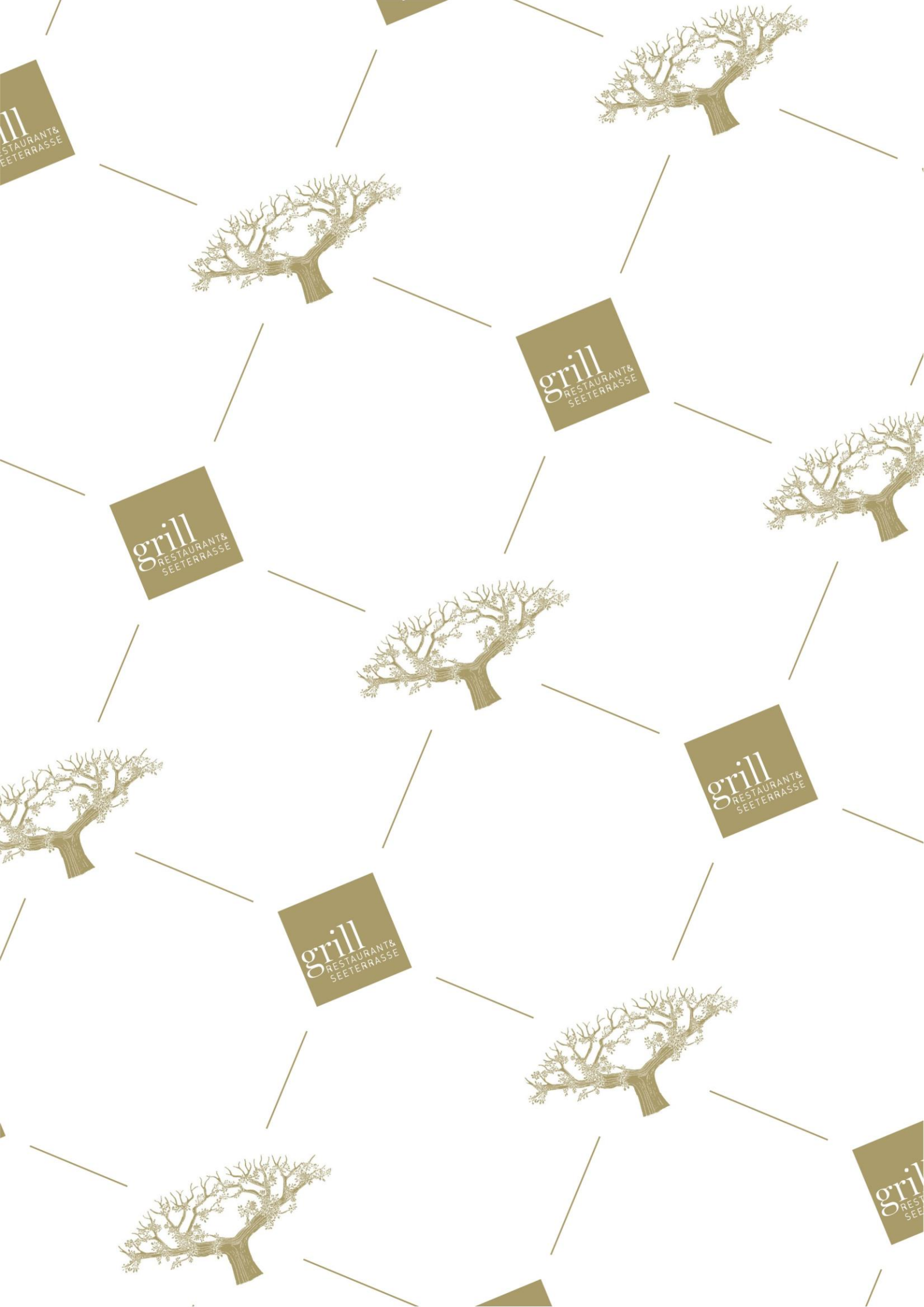
**Caviar:** Altonaer Kaviar Import\_Hamburg (CHN\_IT)

**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.



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