

GEORGE

BAR & GRILL

„True love is rare, like a good steak.
Help me cut it up.“ Jarod Kintz

STARTERS

Burratina	25
Tomato confit, Taggiasca olives, rocket, homemade Focaccia Barese	
Beef tartare	31/41
Egg yolk cream, capers, toast	
Swiss Salmon Sashimi	31
Soy lime sauce, wasabi, bean puree, venere rice pops	
Ceviche	26/44
Pikeperch, pumpkin puree, ginger, grapefruit, peperoncini caviar	
Scallops	32
Truffle, multicolored cauliflower	
GEORGE salad	17
Leaf salad, carrots, radish, croutons	

SOUP

Pumpkin soup	
pumpkin seed oil, caramelized pumpkin seeds	18
Lobster bisque	25
Scallops, yuzu perls	

OYSTERS

Fine de Claire No. 2 served with red wine-shallots vinaigrette and lemon	
per piece (from 3 pieces)	7
12 pieces	78

GEORGE'S FAVORITES

Angus Hacktäschi	41
Ground Angus beef patty, truffle, red wine sauce, mashed potatoes, carrot pearls	
Lamb rack	54
Jerusalem artichoke puree, artichokes, fava beans, sun-dried tomatoes	
Mules et frites	42
White wine emulsion, root vegetables, tomato, shallots	
Pumpkin risotto	39
Goat cheese, Styrian pumpkin seed oil	

GRILLROOM

MEAT

Tenderloin 120gr / 180gr / 250gr	42 / 54 / 68
Pasture beef Rib Eye 250gr	61
Pasture beef Striploin (Entrecôte) 220gr	59
Cap Steak Sous Vide approx. 250gr served medium, medium well or well done	52

Special Cuts (from 2 people)

ask our service team about availability and cut size

Bone in Rib Eye	23 per 100gr
Bone in Striploin	23 per 100gr

All «Cuts» are available as Surf & Turf with a giant prawn	19
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POULTRY

Chicken Paillard	35
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SEAFOOD

Loup de mer fillet	46
Sweet Water Prawns	51

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

SAUCES

Sauce béarnaise, herb butter, red wine sauce, pepper sauce, BBQ sauce, Molho de verde	1 sauce included 3 each
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SIDES

Risotto, mashed potatoes, French fries	9 each
French fries with truffle and Parmesan	12
Truffle risotto	12

VEGETABLE SIDES

Grilled pumpkin vegetables, glazed carrots, spinach mixed leaf salad	9 each
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CHEESE

Swiss Cheese Selection	28
Appenzeller, Rahmmutschli, Jersey Blue	

Wine recommendation from our sommelier

Sämling 88 Beerenauslese 2017,	5 cl	9.5
Tschida, Neusiedlersee AUT	0.375l	66.5

DESSERTS

GEORGE's chocolate mousse	18
Guanaja chocolate, cocoa meringue, caramel, vanilla ice cream, Fleur de Sel	
Marroni & Hazelnut	16
Cherry, pistachio	
Mangomousse	17
Avocadosorbet, Japonais	
Ice cream and sorbets	5 each
<i>ask our service team about today's offer</i>	

SWEET WINES

Sämpling 88 Beerenauslese 2017,	5 cl	9.5
Tschida, Neusiedlersee AUT	0.375 l	66.5
Riesling Weisenstein Spätlese 2018, Bastgen, Mosel DE	0.75 l	69
Ben Ryé Passito di Pantelleria 2014, Zibibbo Donnafugata, Sizilien ITA	0.375 l	78
Tokaji Aszu 5 Puttonyos 2007, Furmint, Harslevelu Samuel Tinon, Tokajhegyalja HUN	0.50 l	85

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 offer please ask a member of staff.

ORIGIN

Holzen Fleisch, Ennetbürgen CH
Metzgerei Ziegler, Oerlikon CH

Meat:

Beef, veal, pork, lamb: Switzerland
Lamb: Great Britain

Poultry:

Chicken: Switzerland

Seafood:

Pikeperch: Russia;
Loup de Mer: Turkey;
Shrimps: Vietnam; Lobster: FAO21 Nord west atlantic;
Scallops: FAO27 North east atlantic;
Mussels: Netherlands, breed; Oysters: France, breed

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 7.7% VAT.