

SPECIALS

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|---|----|
| Tuna tataki Ponzu, radish, sesame | 34 |
| Coq au Vin made with ribelmais chicken Root vegetables, celery puree | 52 |
| Saddle of venison Bread dumpling, red cabbage gel, brussels sprout leaves, tapioka, cranberry jus | 61 |

STARTERS

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| Swiss salmon sashimi Buttermilk-chives sauce, champaign onions, salmon caviar | 35 |
| Burrata Tomato chutney, parsley pesto, bread chip, hazelnuts | 29 |
| Happy Fois Gras Granny smith, balsamico, brioche | 38 |
| Beef tartare Pickled egg yolk, capers, brioche toast, mustard gel | 32/42 |
| GEORGE wintersalad Lettuce, nuts, croutons, pickled pumpkin with shrimp | 21 +15 |

INTERMEDIATE COURSE

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| Porcini mushroom soup Zucchini, mushroom tataré | 26 |
| Mountain cheese tortelloni White wine espuma, périgord truffle, chervil | 29 |

SEAFOOD

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| Oona Caviar 20g - Pure Swiss Alpine Caviar Brioche, sour cream | 98 |
| Oysters Fine de Claire No. 2 served with pumpkin vinaigrette | |
| 3 pieces | 21 |
| 6 pieces | 41 |
| 12 pieces | 71 |

GEORGE'S FAVORITES

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| Duck breast Chicorée, jerusalem artichocke, orange | 57 |
| Angus Hacktätschli Ground Angus beef patty, red wine sauce, mashed potatoes, porcini | 46 |
| Homemade Spaghetti Porcini, parmesan glacage | 41 |
| Boeuf Bourguignon Puff pasty, hazelnut-spätzle, cabbage, mashed carrots | 55 |
| Moules-frites Chorizo, tomato sauce, pommes allumettes | 39 |
| Vegetarian daily special <i>Our service team will be pleased to inform you</i> | 36 |

PRE-ORDER FOR 6 PEOPLE

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| Goose (incl. starter and dessert) Potato dumplings, red cabbage, chestnuts | upon request |
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GRILLROOM

MEAT

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| Tenderloin (Filet) 120gr / 180gr / 250gr | 42 / 54 / 68 |
| Rib Eye 250gr | 61 |
| Striploin (Entrecôte) 220gr | 58 |
| Japanese A5 Entrecôte 200gr | 145 |

We obtain our meat exclusively from Luma Delikatessen.

Special Cuts *(to share)*

Ask our service team about availability and cut size.

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|------------------------------|--------------|
| Bone in Rib Eye (Dry Aged) | 24 per 100gr |
| Bone in Striploin (Dry Aged) | 24 per 100gr |
| Porterhouse (Dry Aged) | 29 per 100gr |
| T-Bone (Dry Aged) | 27 per 100gr |

All «Cuts» are available

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|-----------------------------------|----|
| as Surf & Turf with a giant prawn | 19 |
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We obtain our special cuts exclusively from Holzen Fleisch.

The grams indicated refer to the raw product.

POULTRY

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| Chicken Paillard | 36 |
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GRILLROOM

FISH

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| Monkfish medaillon | 52 |
| Giant prawns | 52 |

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

SAUCES

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| Sauce béarnaise, herb butter, red wine sauce, Chimichurri, pepper cream sauce, BBQ sauce, Café de Paris | 1 sauce included 4 each |
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SIDES

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| Mashed potatoes, oven vegetables, pimientos de padron, french fries, rocket-tomato salad | 9 each |
| Truffled french fries with parmesan, pumpkin risotto with paprika oil | 12 each |

CHEESE

Cheese Selection 29

Ask our service team about the current selection

Wine recommendation from our sommelier

| | | |
|------------------------|--------|----|
| Traminer Auslese 2018 | 5 cl | 7 |
| Kracher, Neusiedlersee | 0.375l | 49 |

DESSERTS

GEORGE's chocolate mousse 20
Guanaja chocolate, caramel,
vanilla ice cream, Fleur de Sel

Strawberry meets sorrel 20
yogurt, ice cream, parfait, cress

Pumpkin spice 20
Pavlova, sanddorn glaze, caramelized pumpkin

SWEET WINES

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|---|---------|------|
| Beerenauslese Cuvée 2019 | 5 cl | 9.5 |
| Kracher, Neusiedlersee | 0.375 l | 66.5 |
| Riesling Spätlese Steinberg 2021 | 0.75 l | 74 |
| Gut Hermannsberg, Nahe DE | | |
| Grande Cuvée TBA No.5 2019 | 0.375 l | 155 |
| Welschriesling, Weingut Kracher, Burgenland AUT | | |
| Tokaji Aszu 5 Puttonyos 2016 | 0.50 l | 98 |
| Furmint, Harslevelu Samuel Tinon, Tokajhegyalja HUN | | |

COCKTAIL

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|------------------|-------------------------|----|
| Espresso Martini | Vodka, Kahlua, Espresso | 19 |
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SPIRITS

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|---------------------------|-----|------|-----|
| 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
Luma Delikatessen

Meat:

Beef, veal: Uruguay
Special cuts: Switzerland
Venison: Austria
Duck: France

Poultry:

Chicken: Switzerland

Seafood:

Tuna: FA004/05, breed
Monkfish: Iceland
Salmon: Switzerland
Mussels: France
Prawns: Vietnam, game breed
Oysters: France, breed

Bread: Switzerland

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 8.1 % VAT.