

SPECIALS

Sweetbreads Peas, port wine sauce, celery	53
Leg of lamb Polenta, wild broccoli	52
Ravioli Spinach-ricotta, parsley puree, lemon sage sauce	34

STARTERS

Langostino Carpaccio	35
Avocado, ginger, lime	
Burrata	32
Truffle honey, truffles, cherry tomatoes, lettuce	
Beef tartare	32/42
Pickled egg yolk, capers, brioche toast, mustard gel	
GEORGE Spring Salad	21
Lettuce, cucumbers, tomatoes, croûtons, nuts	
with prawns	+15

INTERMEDIATE COURSE

Dashi	24
Tuna, daikon	
Scallop	29
Asparagus, pea puree, chervil, white wine foam	

SEAFOOD

Antonius Kaviar 30g Sour cream, brioche	98
Oysters Krystale Served with grapefruit vinaigrette	
3 pieces	29
6 pieces	55
12 pieces	100

GEORGE'S FAVORITES

Dry Age Heifer Entrecôte Carrot variation, juniper jus	57
Angus Hacktätschli Ground Angus beef patty, carrots, mashed potatoes, red wine sauce	46
Homemade Spaghetti Osietra Kaviar, lemon beurre blanc	41
Lobster Pappardelle, glazed fennel, cherry tomato sugo, tomato gel	64
Vegetarian daily special <i>Our service team will be pleased to inform you</i>	36

GRILLROOM

MEAT

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

Special Cuts (*minimum 2 people*)

Ask our service team about availability and cut size.

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

as Surf & Turf with a giant prawn 19

POULTRY

Chicken Paillard	36
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GRILLROOM

FISH

Sole fish	57
<i>Filleted for you at the table</i>	
Giant prawns	52

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

SAUCES

Sauce béarnaise, herb butter, red wine sauce, chimichurri, pepper cream sauce, BBQ sauce, Café de Paris

one sauce included
4 each

SIDES

Mashed potatoes, spinach	9 each
French fries, rocket tomato salad	
Truffled French fries with parmesan, green asparagus, wild garlic risotto	12 each

CHEESE

Swiss Cheese selection 29
Daily selection

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 20
Guanaja chocolate, caramel,
vanilla ice cream, Fleur de Sel

Matcha pistachio Tiramisú 20
Kadayif, ice cream, biscuit, cress

Spring awakening 20
Rhubarb, strawberry, elderflower,
white asparagus

SWEET WINES

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 Furmint, Harslevelu	0.50 l	98
Samuel Tinon, Tokajhegyalja HUN		

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 offerings please ask a member of staff.

ORIGIN:

Holzen Fleisch, Ennetbürgen
Luma Delikatessen

Meat:

Beef, veal: Switzerland and Uruguay
Lamb: New Zealand

Poultry:

Chicken: Switzerland

Seafood:

Langostino: South Africa
Lobster: FAO21 Nord west Atlantic
Oysters: France, breed
Prawns: Vietnam, game breed
Scallops: FAO27 North east Atlantic
Sole fish: France
Tuna: FAO04/05, breed

Bread: Switzerland

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