

## TO SHARE / IDEAL AS AN APERITIF

### The Steakhouse sampler

Tuna tataki, Wiedikerli sausage,  
crostini with tartar of Swiss organic beef  
and a small soup of the day  
From 2 persons, per person .....23

### Wiedikerli (sausage)

served with spicy mustard ..... per piece 8

## STARTERS & SOUPS

### Smoked beef tartare

finely minced Swiss beef seasoned with  
habanero chili salt .....26

### Sweet potato falafel

with beetroot hummus, grilled baby lettuce  
and tzatziki ..... 19

### Seafood Starter

half lobster, scallop au gratin and  
grilled king prawn „Ca Mau“  
on apricot-tomato-sauce  
and Asian salsa verde .....28

### Fattoush

bread salad with pita bread, mini lettuce,  
spinach leaves and mint ..... 14

### Briefly grilled yellowfin tuna

with soba noodle salad  
and roasted sesame dressing .....26

### The Steakhouse salad

leaf salad, beetroot stripes, pomegranate,  
egg and homemade croutons  
with Steakhouse dressing..... 15

### Grilled king prawns „Ca Mau“

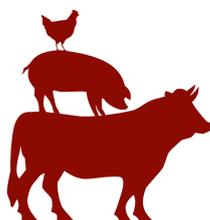
2 pcs. with Asian salsa verde and  
pineapple-mango-chutney ..... 14

### Roasted cauliflower soup

with pine nuts ..... 14

### Soup

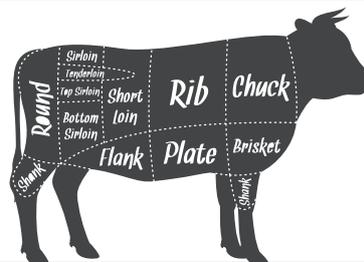
of the day ..... 12



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## MEAT

Swiss chicken breast suprême	220 g	32
Pork steak „Grisons mountain“ with homemade BBQ-rub	250 g	34
Swiss veal paillard	180 g	55

The price includes herb butter, spicy chili sauce and a side dish of your choice

## THE BEST BEEF

In Swiss Francs for approx.	150 g	200 g	250 g	300 g
Sirloin steak „Hereford“ (IE)		56	66	76
Beef fillet „Irish Nature“ (IE)	68	78	88	98
Beef rib eye steak „Hereford“ (US)			76	86

The price includes herb butter, spicy chili sauce and a side dish of your choice

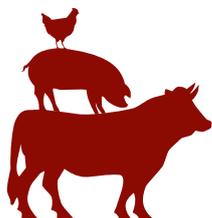
## A QUESTION OF THE SAW

In Swiss Francs for approx.	300 g	350 g	400 g	500 g
Pork chop „Niederglatter Edelsäuli“	42		46	52
Muotataler veal rib chop		88	98	
Swiss Beef club steak, dry aged			97	117
T-Bone steak „Angus“ (IE)			95	111

The price includes herb butter, spicy chili sauce and a side dish of your choice

## SPECIAL CUTS

Larger cuts and special cuts of meat – we will be happy to give you more information about the daily offer.



Combination „Surf & Turf“ for all meat dishes:

+ 2 pcs. king prawns „Ca Mau“	+12
+ 1 pce. lobstertail	+24



## SEAFOOD & FISH

We recommend	as starter	as main course	
King prawn „Ca Mau“	2–3 pcs.	5–7 pcs.	approx. 45 g <b>7 / Stk.*</b>
Scallops	3–4 pcs.	6–8 pcs.	approx. 30 g <b>7 / Stk.*</b>
Lobstertail	1 pce.	2–3 pcs.	approx. 100 g <b>24 / Stk.*</b>
Yellowfin tuna steak			200 g/300 g <b>43 / 53<sup>1)</sup></b>

\* Price without side dish

<sup>1)</sup> The price includes pineapple-mango-chutney, Asian salsa verde and a side dish of your choice

**Fish recommendation of the day** ..... Price varies according to offer

## WITHOUT MEAT

**Grilled green asparagus**  
with mashed potatoes, pickled radish,  
deep-fried shiitake mushrooms,  
sautéed sweet pepper and leek  
and miso hollandaise .....29

**Planted crispy BBQ chicken burger**  
„planted.chicken“ in a pretzel bun with  
avocado, tomato, red onions, iceberg lettuce  
and cress, with sweet potato fries.....34

## SIDE DISHES & SAUCES

Steakhouse Fries	Steakhouse sauce
Mac and Cheese with smoked paprika and crispy onions	Chimichurri
Baked Potato with chives crème fraîche	Herb butter
Mashed potatoes	Spicy chili sauce
White wine risotto	BBQ sauce
Pickled radish	Pineapple-mango-chutney
Homemade creamed spinach with coconut	Asian salsa verde
Leaf spinach with garlic, sweet pepper, pine nuts	Sauce aioli
Grilled mini artichokes with chimichurri vinaigrette	Habanero mustard
Grilled green asparagus with miso hollandaise	Spicy Dijon mustard ..... each 3
Cole slaw	Pepper cream sauce
As a second side dish .....7	Sauce bearnaise
	Homemade veal jus ..... each 5

## BURGER

### The Steakhouse burger

Our burgers are made from 100% Swiss beef from the butcher Rickenbach and handmade at The Steakhouse, so they can be ordered with cooking setting.

The burgers are served with lettuce, tomato, red onions, Steakhouse sauce and Steakhouse fries.

The rest is up to you ...

### SO PLEASE CHOOSE 1–3

#### 1) YOUR SIZE

130 g Single beef patty .....26  
260 g Double beef patty.....35

#### 2) YOUR BUN (inclusive)

classic sesame bun / malt bun with kernels /  
croissant bun / pretzel bun /  
gluten-free bun

#### 3) PIMP IT UP

Raclette cheese / bacon / egg ..... each 3  
Grilled Wiedikerli sausage .....8  
Additional single beef patty.....9  
Additional sauce .....3  
Chimichurri  
Spicy chili sauce  
BBQ sauce  
Pineapple-mango-chutney  
Asian salsa verde  
Sauce aioli  
Habanero mustard  
Spicy Dijon mustard

### Crispy chicken burger

crispy chicken steak in a croissant bun with iceberg lettuce, tomatoes, avocado, jalapeño sauce and aioli, served with chimichurri rissolées .....28

### Pulled pork burger

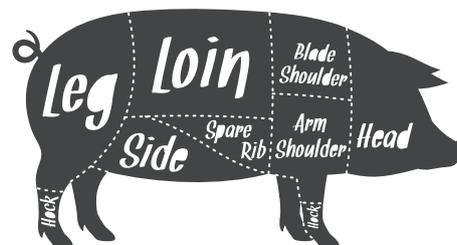
slow cooked and pulled Swiss pork neck in a sesame bun with cole slaw, iceberg lettuce, tomatoes and BBQ sauce, served with Steakhouse fries.....31

### Grilled cheese sandwich

grilled veal flank steak and cheddar cheese in ciabatta bread with iceberg lettuce, tomatoes, pickled radish, crispy onions and BBQ sauce, served with Steakhouse fries.....36

### Planted crispy BBQ chicken burger

„planted.chicken“ in a pretzel bun with avocado, tomato, red onions, iceberg lettuce and cress, with sweet potato fries.....34



## SAUSAGES & RIBS

### Beef Brisket

Swiss beef brisket with teriyaki-BBQ-glaze,  
including 1 side dish of your choice.....42

### Baby back ribs

from Swiss porc with BBQ sauce,  
including 1 side dish of your choice.....38

## STEAKHOUSE PLATTERS – FROM 2 PERSONS

### Holy trinity platter

Beef brisket  
Baby back ribs  
Pulled pork burger with sesame bun  
Including a small Steakhouse salad as  
appetizer, mashed potatoes and grilled  
asparagus with miso hollandaise ... per pers. 59

### The Swiss BBQ platter

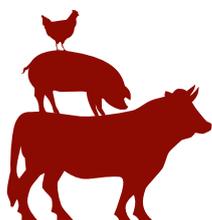
Veal flank steak  
Black Angus sirloin steak  
Pork chop „Niederglatte Edelsäuli“  
Baby back ribs  
Wiedikerli sausage  
Steakhouse burger  
Including a small Steakhouse salad as  
appetizer, fries, spicy chili sauce,  
herb butter and chimichurri..... per pers. 82

### The seafood platter

Yellowfin tuna steak  
King prawns “Ca Mau”  
Lobstertail  
Scallops  
Seabream  
Fish according to daily offer  
Including a small Steakhouse salad  
as appetizer, white wine risotto,  
Asian salsa verde and pineapple-  
mango-chutney ..... per pers. 89

### Create your own platter

with meat, sausage, fish and seafood.  
Our qualified members of staff love to  
advise you, also in front of the „Meat  
Boutique“. Your individual choice will  
be charged on the weight.



SCAN ME

### Specials & Events

Stay up to date with the  
monthly newsletter  
from Marina Lachen

## DESSERTS & CHEESE

### Yuzu lime pie

with flamed meringue topping,  
marinated mango and strawberry sorbet ..... 16

### Rhubarb confit

with crumble and strawberry mousse ..... 16

### Grilled pineapple

with duo from the coconut  
(sorbet and mousse) ..... 15

### Chocolate brownie

from the grill (in foil) with wild berries,  
port wine and 1 scoop vanilla ice cream ..... 12

**Steakhouse cheesecake** ..... 9

### Regional cheese plate

with Urschwyzer Käse (Lachen)  
Jersey Camembert (Wald)  
Blauer Büffel (Toggenburg)  
grilled bread  
caramelized nuts and  
honey from Altendorf SZ ..... 19

### Homemade ice cream & sorbet

Ice Cream: vanilla / chocolate / pistachio /  
coffee

Sorbet: strawberry / coconut / calamansi /  
mango / passion fruit & orange

Per scoop ..... 5

Whipped cream ..... 1.50

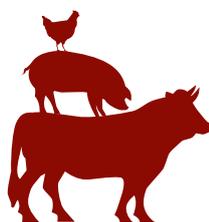
Topping: chocolate / caramel / coffee ..... 1.50

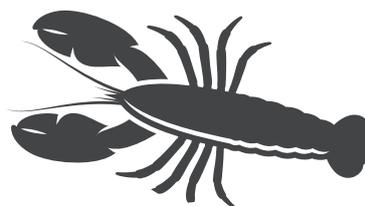
### The Steakhouse split

grilled and caramelised banana  
with 1 scoop each of vanilla and  
chocolate ice cream ..... 15

### The ice coffee

2 scoops coffee ice cream and 1 scoop vanilla  
ice cream, coffee topping, ristretto,  
whipped cream ..... 14





## DEGREE OF DONENESS

<b>rare</b>	bleu	blutig	The meat is very hot and briefly grilled. Perfect for: Beef fillet, yellowfin tuna steak (to 45°C)
<b>medium rare</b>	saignant	english	The meat is grilled over medium heat. Perfect for: Beef fillet, sirloin, rib eye (48°–52°C)
<b>medium</b>	medium	rosa	The meat is cooked „à point“. Perfect for: T-Bone, club steak, beef fillet, sirloin, rib eye (55°–60°C)
<b>medium well</b>	à point	halbrosa	The meat is grilled slowly over medium heat. Perfect for: Club steak, rib eye, veal rib chop (65°–70°C)
<b>well done</b>	bien cuit	durch	The meat is grilled at very low heat (as of 70°C)

## ORIGIN OF SEAFOOD & FISH

Fish and seafood are exclusively from Bianchi Comestibles and FrischeParadies Zürich. Bianchi has been developing a wide product variety according to the standards of the Marine Stewardship Council (MSC), World Wildlife Fund (WWF) and Biosuisse and offers numerous environmental-friendly products.

### King prawns „Ca Mau“

Ca Mau prawns and shrimps are bred in the mangrove forests in southwestern Vietnam. But as opposed to the usual densities of some 10,000 shrimps per cubic meter, there are only 250 to 500 shrimps per cubic meter at the Bianchi breeding farm. Another difference is that the prawns and shrimps at Bianchi are not fed.

### Yellowfin tuna

Our certified „Yellowfin Tuna“ is exclusively fished in the western Pacific. The organization “Friend of the Sea” monitors sustainable fisheries and has categorized yellowfin tuna as non-endangered.

### Scallops

Biggest edible scallop from the breeding farm “Friend of the Sea”, Maine, USA.

### Lobstertail

The North American Maine lobster from Canada is a decapod and can weigh between 500 and 4,000 grams.

### Seabream

The seabream comes from Greece.



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## ORIGIN OF MEAT

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All meat and sausages are purchased either from the butcheries Hornecker or Urs Keller from Zurich or Rickenbach from Galgenen. Preferred regions for animal breeding are Zurich Oberland, Knonaueramt, Limmattal, Muotatal and Emmental.

### Beef from Switzerland

We purchase our club steak from the butchery Hornecker from Zurich, which is supporting the farmers in the region of Zurich in breeding and feeding the cattles. Preferred breeding areas are Zürcher Oberland, Schwyz/Muotatal and Bern-Seeland/Emmental in Switzerland. Burgers, beef brisket and beef tartare are also made of Swiss beef as well as the sirloin steak on the Swiss BBQ Platter, which is from Swiss Black Angus.

### Beef fillet from Ireland „Irish Nature“

Thanks to the mild Irish climate, the cattle can feed exclusively on grass and herbs for almost 300 days. This gives Ireland the longest grass grazing season in Europe. Irish beef is characterised above all by its fine marbling of fat and its dark burgundy red colour. The salty air of the Atlantic contributes to the aromatic and spicy taste of Irish beef.

### Beef from the US / Ireland

The rib eye comes from the US - it may has been raised with non-hormonal performance enhancers such as antibiotics. The meat has been raised without extra, artificial hormones being added. The Irish entrecôte comes from „Hereford“ cattle, the T-bone comes from the „Irish Angus“ breed (both raised without extra, artificial hormones being added).

### Veal from Switzerland

The chops are exclusively from calves from the Muota Valley region and the veal flank steak from Swiss calves.

### Pork from Switzerland

The pork (neck) steak comes from Puschlav, the „Edelsäuli“ from Niederglatt, the baby back ribs and the sausages from butcher shop „Keller AG“ (own production in Zurich).

**Urwaldschinken, Salsiz, Wetterschmöckerli, smoked bacon** Swiss pork from controlled origin, from the Heinzer butcher's shop in Muotathal

**Chicken breast supreme** free range, from Switzerland. / **Chicken steak** Alpsteinpoulet from eastern Switzerland.

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## FOOD INTOLERANCE / PRICES

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If you have a food intolerance or allergy, please ask for our separate menu in which the most common allergens are listed.

All prices are in Swiss franc, including VAT.

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