

# APPETIZERS

<p><b>CRISPY PRAWNS</b> <small>ABLN</small> <b>26</b> Mango chutney, Herbs <i>Mangochutney, Kräuter</i></p>	<p><b>MUSHROOM DUMPLING &amp; BEEF</b> <small>AFLNM</small> <b>29</b> Dashi, Herbs <i>Dashi, Kräuter</i></p>
<p><b>SESAME TUNA TATAKI</b> <small>ADNL</small> <b>26</b> Black daikon, Sorrel, Avocado, Rouille, Ponzu <i>Schwarzer Rettich, Sauerampfer, Avocado, Rouille, Ponzu</i></p>	<p><b>DUCK GYOZA</b> <small>AFLN</small> <b>24</b> Plum Sauce, Cucumber, Coriander <i>Pflaumen-Sauce, Gurke, Koriander</i></p>
<p><b>SALMON SASHIMI</b> <small>ADLN</small> <b>24</b> Crispy Sushi Rice, Avocado, Herbs, Soy <i>Knuspriger Sushi Reis, Avocado, Kräuter, Soja</i></p>	<p><b>RED CURRY DIM SUM</b> <small>AEFGLN</small> <b>24</b> Poulet, Pak Choi, Cocos, Mango, Cashew <i>Chicken, Pak Choi, Kokos, Mango, Cashew</i></p>
<p><b>KINGFISH TRUFFLE CEVICHE</b> <small>ADFNLH</small> <b>29</b> Truffle, Ponzu, Miso <i>Gelbflossenmakrele, Trüffel, Ponzu, Miso</i></p>	<p><b>HANDCUT ANGUS TATAR</b> <small>AEFGLN</small> <small>ca 60g</small> <b>28</b> Parsnip, Truffle, Ginger, Lime, Belper Knolle <i>Pastinake, Trüffel, Ingwer, Limette, Belper Knolle</i></p>

## HANDCUT CRISPY SUSHI ROLLS

Beef Tenderloin, Lime, Chili, Herbs ACFGL  
*Rindsfilet, Limette, Chili, Kräuter*

5pc's **28**

Tuna, Cucumber, Lime, Wasabi ACFDLN  
*Thunfisch, Gurke, Limette, Wasabi*

5pc's **26**

## SALAD & BOWLS

<p><b>TENDERLOIN BEEF BOWL</b> <small>GLM</small> <b>44</b> Mixed Lettuce, Tomato, Avocado, Vegetables <i>Gemischter Salat, Tomate, Avocado, Gemüse</i></p>	<p><b>TOMATO-COCONUT</b> <small>AFGLN</small> <b>16</b> Tomato, Coconut, Chives, Ginger <i>Tomate, Kokos, Schnittlauch, Ingwer</i></p>
<p><b>SALMON POKE BOWL</b> <small>ADFGLMN</small> <b>39</b> Mango, Edamame, Cucumber, Carrot <i>Lachs, Mango, Edamame, Gurke, Karotte</i></p>	<p><b>COLD MELON BOWL WITH MINT</b> <small>AG</small> <b>16</b> With croutons and yoghurt <i>Mit Croutons und Yoghurt</i></p>
<p><b>BURRATA CRISPY ASPARAGUS</b> <small>AGL</small> <b>21</b> Avocado, Tomato, smoked Eggplant <i>Avocado, Tomate, geräucherte Aubergine</i></p>	
<p><b>AVOCADO HUMMUS SALAD</b> <small>LN</small> <b>21</b> Pomegranate, Chickpeas, Kalamansi, Herbs <i>Granatapfel, Kichererbsen, Kalamansi, Kräuter</i></p>	

legend of allergenic substances / legende der allergenen stoffe

A	gluten containing cereal / glutenhaltige getreide	D	fish / fische	H	nuts / schalenfruchte (nusse)	N	sesame / sesam	P	lupins / lupinen (hulsenfruchte)
B	crustaceans / krebstiere	E	peanuts / erdnusse	L	celery / sellerie	O	sulfur oxide, sulfites schwefeloxid, sulfite	R	molluscs / weichtiere
C	eggs / eier	F	soybeans / sojabohnen	M	mustard / senf				
		G	milk (lactose) / milch (laktose)						

# 800° GRILL

Our meat and its origin are carefully hand-picked to provide the best possible quality available. We only work with free-range farms that can guarantee our high standards and requirements.

Our unique speciality is the original 800° Southbend Broiler Grill from the US, which creates a caramelized crust on the outside and keeps the meat juicy inside.

## US TENDERLOIN BEEF

### BLACK ANGUS <sup>LA</sup>

AGE: 25 to 30 months, raised in natural environment, fed with prairie grass  
ca 200g **64**

### CHOICE OF SAUCE (1 INCL.)

Chimichurri, Café de Paris, Kimchi-Pesto

TRUFFLE JUS & TRUFFLE +10

## BLACK ANGUS

### FRONTIER TEXAS FARM

AGE: 25 to 30 months  
raised in natural environment

### TENDERLOIN BEEF CUBES <sup>FLN</sup> ca 200g **62**

Red Anticucho, Pickled Vegetables, Herbs  
*Rote Anticucho, gepickeltes Gemüse, Kräuter*

### KOREAN BBQ RIB EYE <sup>EHLMN</sup> ca 250g **62**

Sweet Peppers, Chili, Herbs, Nuts  
*Peperoni, Chili, Kräuter, Nüsse*

### BEEFTARTAR <sup>ACGHLM</sup> ca 100g **26** / ca 180g **42**

with a warm Café de Paris Crust and Brioche  
*mit einer warmen Café de Paris-Kruste und Brioche*

## POULTRY & MEAT

### BISON – NORTH AMERICA <sup>AL</sup> ca 200g **64**

Free Range, Fed with Prairie Grass

### HONEY GLAZED BABY CHICKEN <sup>ALFN</sup> **44**

Lemon, Chili, Sesame  
*Maispoulet, Zitrone, Chili, Sesam*

### BBQ LAMB CHOPS <sup>AEFHLN</sup> **48**

Brandy, Soy, Chili, Herbs, Chives  
*Lammkoteletts, Brandy, Soja, Chili, Kräuter, Schnittlauch*

### SWISS PRIME SHORT RIB <sup>AL</sup> ca 250g **65**

Slow cooked

## FISH & SEAFOOD

### SIGNATURE SEA BASS <sup>DEHFLN</sup> **52**

Ginger, Lime, Fresh Herbs  
*Wolfsbarsch, Ingwer, Limette, Kräuter*

### SALMON <sup>DML</sup> **48**

Avocado, Herbs, Quinoa  
*Lachsfilet, Avocado, Kräuter, Quinoa*

## VEGETARIAN GRILL

### TRUFFLE-MISO ASPARAGUS <sup>AEFGHLNM</sup> **39**

*Grüner Spargel, Trüffel, Miso*

### ROASTED POTATO GNOCCHI <sup>ACGL</sup> **39**

King oyster mushroom, Rosemary  
*Krätuerseitling, Rosmarin*

## SIDE DISHES

each **8**

### GARLIC GLAZED BROCCOLI <sup>L</sup>

*Glasierter Brokkoli, Knoblauch*

### MASHED POTATOES <sup>G</sup>

*Kartoffelpüree, Frühlauch, Röstzwiebeln*

### POMMES ALLUMETTES

*with truffle & Oil +2*

### CREAMY SPINACH <sup>GL</sup>

*Rahmspinat*

### JASMINE RICE

*Jasminreis*

### SWEET POTATOE FRIES

*with truffle & Oil +2*