

FROM THE FARM STARTERS

- HOMEMADE BBQ BEEF DIM SUM** ^{AEFHLN} 22
with Swiss beef, coriander and BBQ-sauce
Hausgemachte Dim Sum mit Schweizer Rindfleisch, Koriander und BBQ-Sauce
- CRISPY BEEF SUSHI** ^{AGHE} 24
with beef tenderloin and truffle
Knuspriges Sushi mit Rindsfilet und Trüffel
- CREAMY TRUFFLE RISOTTO** ^{EGHLNP} 22
with green asparagus and crispy Parma ham
Crèmiges Trüffel-Risotto mit grünem Spargel und knusprigem Parmaschinken
- CRISPY DUCK SALAD** ^{ACEFGHLN} 22
with sweet potato fries and creamy Sriracha-sauce
Knuspriger Entensalat mit Süsskartoffel Fries und crèmiger Sriracha-Sauce

TAPAS FOR TWO

to share – zum Teilen
ABCEGHLN

Prawns, fried Jalapeños stuffed with cream cheese, halibut-ceviche, grilled chorizo, soup shot
Krevetten, gebackene Frischkäse-Jalapeños, Heilbutt-Ceviche, grillierte Chorizo, Suppen Shot

26

per person, minimum 2 people
pro Person, mindestens 2 Personen

AURA BEEF TARTAR

CAFÉ DE PARIS ^{AGHML}
with a warm Café de Paris crust and brioche
Rindstartar mit einer warmen Café de Paris-Kruste und Brioche

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AURA VITELLO TONNATO

CDEFGHN

with green asparagus, tuna sashimi and veal tatakis
mit grünem Spargel, Thunfisch Sashimi und Tataki vom Kalb

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AURA

800° GRILL & BAR

THE JOURNEY STARTS HERE

All our delicious starters can be found on this page.
For main courses and 800° Grill specialities see the other side of the menu.

SALAD STARTERS

- MIXED LEAF SALAD** ^{AEGHLMN} 14
with vegetables and avocado
Gemischter Blattsalat mit buntem Gemüse und Avocado
- KALE SALAD** ^{AEGHLN} 16
with olives, pomegranate, fried quail egg and Parmesan
Federkohlsalat mit Oliven, Granatapfel, gebratenem Wachtelei und Parmesan
- BURRATA** ^{AEGHLN} 19
with artichokes and eggplant
mit Artischocken und Aubergine
- FRIED SCALLOPS** ^{EGHLNR} 24
with marinated tomatoes and rocket-pesto
Gebatene Jakobsmuscheln mit marinierten Tomaten und Rucola-Pesto
- BAKED FALAFEL** ^{ACEGHLMP} 19
with herb salad and cucumber-salsa
Gebackene Falafel mit buntem Kräutersalat und Gurken-Salsa

LEGEND OF ALLERGENIC SUBSTANCES

A Gluten-containing cereal
B Crustaceans
C Eggs
D Fish
E Peanuts
F Soybeans
G Milk (Lactose)
H Nuts
L Celery
M Mustard
N Sesame
O Sulfur oxide, sulfites
P Lupins
R Molluscs

LEGENDE DER ALLERGENEN STOFFE

A Glutenhaltige Getreide
B Krebstiere
C Eier
D Fische
E Erdnüsse
F Sojabohnen
G Milch (Laktose)
H Schalenfrüchte (Nüsse)
L Sellerie
M Senf
N Sesam
O Schwefeloxid, Sulfite
P Lupinen
R Weichtiere

 Vegetarian dishes – Vegetarische Gerichte

All prices in CHF including VAT – Alle Preise in CHF inklusive MwSt.

FISH & SEAFOOD STARTERS

- HALIBUT-CEVICHE FROM LERØY FARM** ^{ACDEHGLN} 24
Heilbutt-Ceviche von der Lerøy Farm
- LABEL ROUGE SALMON TARTAR** ^{ADEGHN} 24
with kalamansi and avocado
Lachstartar mit Kalamansi und Avocado
- CRISPY YELLOWFIN TUNA SASHIMI** ^{ADEFHLN} 24
with mango sugar pea salad
Knuspriges Gelbflossen Thunfisch Sashimi mit Mango-Kefensalat
- BLACK TIGER PRAWNS** ^{BEGHN} 24
with spicy herbs, garlic, organic olive oil and chili
Pikante Kräuter-Krevetten mit Knoblauch, Bio Olivenöl und Chili
- SNOW CRAB – AVOCADO SALAD** ^{ABCEGHLN} ... 24
with wasabi tobiko
Eismeerkrabben-Avocadosalat mit Wasabi-Tobiko

PEPPER TUNA

DEFGHLN

Crusted pepper tuna sashimi
with avocado
Thunfisch Sashimi unter der Pfefferkruste mit Avocado

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LOBSTER

Maine, USA
ABEGHLN

«TRILOGY OF LOBSTER»
Lobster shot, lobster tartar and
grilled half a lobster
*Hummer Shot, Hummertartar und
grillierte Hummerhälfte*

38

≡ BURGER BAR ≡

CLASSIC – SWISS PRIME BEEF BURGER ^{ACEGHN} 36

with beef, bacon, cheese, egg and coleslaw
mit Rindfleisch, Speck, Käse, Ei und Kabissalat

NEW STYLE – AURA VEAL BURGER ^{ACDEMNHG} 42

with veal tenderloin, tuna, avocado, egg and Chinese cabbage
mit Kalbsfilet, Thunfisch, Avocado, Ei und Chinakohl

SPECIAL – SPICY BEEF BURGER ^{AEGHCN} 36

with beef, fresh herbs, tomatoes and salad
mit Rindfleisch, frischen Kräutern, Tomaten und Salat

GRILLED – CHILI-CHICKEN-CHEESE BURGER ^{ACEGN} 36

with chicken, Jalapeño-sauce, Cheddar, egg, tomatoes and fried onions
mit Poulet, Jalapeño-Sauce, Cheddar, Ei, Tomaten und Röstzwiebeln

≡ SALAD BOWLS ≡

CHOOSE YOUR DRESSING

AURA-dressing / AURA-Dressing

Creamy horseradish-dressing / Crémiges Meerrettich-Dressing

Thai-dressing with lemongrass / Thai-Dressing mit Zitronengras

AEGHLMN

FILET OF BEEF ^{HNE} 42

with dried tomatoes
Rindsfilet mit getrockneten Tomaten

CHOPPED CHICKEN ^{HNE} 36

with avocado
Pouletstreifen und Avocado

GRILLED SHRIMP ^{BHNE} 39

with avocado
Grillierte Krevetten und Avocado

GRILLED MEDITERRANEAN VEGETABLES ^{HNE} 25

Grilliertes mediterranes Gemüse

≡ HOMEMADE SAUCES ≡

Our grill dishes are served with a choice of the following sauces (one included, per additional choice +2)

Unsere Grill-Gerichte werden mit einer Auswahl an folgenden Saucen serviert (eine inkludiert, pro zusätzliche Auswahl +2)

Aioli	Aioli
Whisky Pepper	Whisky-Pfeffer
Chimichurri	Chimichurri
Sauce Béarnaise	Sauce Béarnaise
Peperonata	Peperonata

AURA 800° GRILL – OUR GREAT MEAT

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.

The unique speciality at AURA 800° Grill & Bar is the original 800° Southbend Broiler Grill from the US. We grill the meat with extremely high temperatures between 800 and 1'000 degrees Celsius, which creates a caramelized crust on the outside and keeps the meat juicy inside.

Enjoy the new grill experience.

≡ FRONTIER TEXAS FARM ≡

USDA PRIME BLACK ANGUS BEEF

AGE : 25 to 30 months

FED : Prairie grass, grains and the last 6 weeks with corn
The cattle live in their natural environment, which helps to produce superior quality, well-marbled and tender beef.

ENTRECÔTE ca. 260 g 58

FILET MAIN CUT ca. 200 g 58

BEEF RIB EYE ca. 300 g 58

BIG CUTS

FOR 2 PEOPLE / FÜR 2 PERSONEN

TOMAHAWK ^G ca. 1000 g 139

served with a bone
mit einem Knochen serviert

PORTERHOUSE ^G ca. 1000 g 139

served with a bone
mit einem Knochen serviert

CHATEAUBRIAND ^G ca. 500 g 139

flambéed at the table
am Tisch flambiert

USDA PRIME WAGYU BEEF

AGE : 25 to 30 months

FED : Prairie grass, grains and the last 6 weeks with corn
The cattle live in their natural environment, which helps to produce superior quality, well-marbled and tender beef.

ENTRECÔTE LADIES CUT ca. 150 g 68

ENTRECÔTE MAIN CUT ca. 200 g 79

≡ SURF AND TURF ≡

BGENH

Your choice of one of our delicious meat grill dishes above, served together with half a lobster (Maine, USA).
Ihre Auswahl, eines unserer oben aufgeführten köstlichen Fleisch-Grill-Gerichte, serviert mit einem halben Hummer (Maine, USA).

+32

≡ HERITAGE FARM ≡

WEST CANADIAN PRIME BEEF

AGE : 25 to 30 months FED : Prairie grass and grains

The meat is delicate, juicy and aromatic.

This cattle race is very popular with connoisseurs.

FILET MAIN CUT ca. 200 g 58

FILET AURA CUT ca. 300 g 68

≡ NORTH AMERICA ≡

US BISON

AGE : up to 4 years FED : grass

Bison from controlled breeding in North America, free-range, fed with pasture or prairie grass.

FILET MAIN CUT ca. 200 g 59

≡ REGIONAL FARMS ≡

TERRA-SWISS-PRIME-LABEL VEAL

AGE : 160 days FED : milk

All calves are kept free and are fed with milk. They have a high fat marbling and are particularly delicate and tender.

VEAL CUTLET ca. 400 g 68

PRIME VEAL FILET MEDAILLON . . . ca. 200 g 58

≡ AUSTRALIA ≡

AUS LAMB

AGE : 10 to 12 months FED : grass

The lamb grew up in the natural habitat. Livestock farming with juicy meadows. Grazing is the secret - the lambs are all year outdoors on the succulent pastures.

AUSTRALIAN LAMB CHOPS ca. 250 g 49

≡ FISH & SEAFOOD ≡

WHOLE ROASTED ATLANTIC SOLE ^{DEGH} 55

with lemon nut butter
Ganze gebratene Atlantik Seezunge mit Zitronen-Nuss-Butter

GRILLED BAR DE LIGNE SEA BASS ^{DEFHNG} . . . 55

BBQ style with papaya-coriander-salsa
Grillierter Wolfsbarsch
BBQ-Style mit Papaya-Koriander-Salsa

YELLOWFIN TUNA STEAK ^{DEGHN} 42

with cucumber-chili-salsa
Gelbflossen Thunfischsteak mit Gurken-Chili-Salsa

LABEL ROUGE SALMON FILET ^{DEGHN} 41

with avocado cream
Lachsfilet mit Avocadocrème

BLACK TIGER PRAWNS ^{BEGHN} 45

with fresh herbs, garlic, chili, served in a cast-iron pan
Krevetten
mit frischen Kräutern, Knoblauch, Chili, serviert in der Gusspfanne

≡ SIGNATURE SIDE DISHES ≡

EACH +7.5

Mediterranean vegetables ^E / Mediterranes Gemüse ^E

Oven vegetables ^{GE} / Ofengemüse ^{GE}

Creamy spinach ^{GL} / Rahmspinat ^{GL}

Chili herb risotto ^{EGL} / Chili-Kräuter Risotto ^{EGL}

Truffled leek ^G / Getrübelter Lauch ^G

Sweet potato fries ^E / Süsskartoffel Fries ^E

Pommes Allumettes ^E (with truffle oil +1) / Pommes Allumettes ^E (mit Trüffel +1)

CREAMED POTATOES ^G

Kartoffelpüree

Plain / Nature
with truffle (+2) / mit Trüffel (+2)