

## TO SHARE / IDEAL AS AN APERITIF

### El Plato Iberico – to share

the best Spanish cold cuts: Jamon Iberico de Bellota (maturation of 36 months), Chorizo de Bellota, Queso Manchego, green olives .....38

### Bratwurst farmer's style

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

### Seafood Starter

half lobster, scallop au gratin and grilled king prawn „Ca Mau“ on apricot-tomato-chutney .....24

## STARTERS & SOUPS

### Smoked organic beef tartare

finely minced Swiss beef seasoned with habanero chili salt .....23

### The Steakhouse salad

leaf salad, beetroot stripes, pomegranate, egg and homemade croutons with Steakhouse dressing..... 14

### Salmon marinated with gin and dill

with wasabi mayonnaise, pickled vegetables and pea sprouts .....21

### Chestnut chili cream soup

with white wine froth ..... 14

### Briefly grilled yellowfin tuna in sesame crust

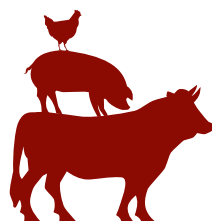
with wakame algae salad and wasabi guacamole .....21

### Soup

of the day ..... 12

### Grilled king prawns „Ca Mau“

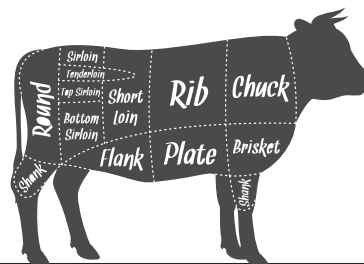
2 pcs. with wakame algae salad and homemade pineapple-mango-chutney ..... 14



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## MEAT

Swiss chicken breast suprême	220 g	30
Pork steak „Grisons mountain“ with homemade BBQ-rub	250 g	34
Swiss veal paillard	180 g	55

The price includes herb butter, hot 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	400 g
Sirloin steak „Hereford“ (IE)		56	66	76	91
Beef fillet „Irish Nature“ (IE)	64	74	84	94	114
Beef rib eye steak „Hereford“ (US)			66	76	92

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

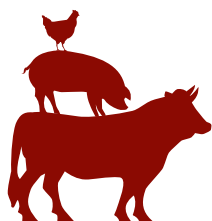
## A QUESTION OF THE SAW

In Swiss Francs for approx.	300 g	350 g	400 g	500 g	600 g
Pork chop „Niederglatter Edelsäuli“	41		45	49	
Muotataler veal rib chop		78	88		
Swiss Beef club steak, dry aged			89	104	119
T-Bone steak „Angus“ (IE)			89	107	125

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

## SPECIAL CUTS

Special cuts of meat that differ from the familiar cuts. 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	+17



## 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>5 / Stk.*</b>
Lobstertail	1 pce.	2–3 pcs.	approx. 100 g <b>21 / Stk.*</b>
Pulpo		2 pcs.	<b>41 <sup>1)</sup></b>
Yellowfin tuna steak			200 g/300 g <b>42 / 52 <sup>1)</sup></b>

\* Price without side dish

<sup>1)</sup> The price includes pineapple-mango-chutney, wakame algae salad and a side dish of your choice

**Hamachi fillet (160 g) marinated with teriyaki sauce**  
with grilled lettuce, edamame bean ragout and pumpkin puree ..... 41

## FOCUS ON VEGETABLES

<b>Sweet potato falafel</b> with beetroot hummus, grilled baby lettuce and tzatziki .....26	<b>Planted pulled BBQ burger</b> „planted.pulled“ with avocado, tomato, red onions, iceberg lettuce and cress in a spelt bun, with sweet potato fries .....28
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## SIDE DISHES & SAUCES

Steakhouse fries	Steakhouse sauce
Sweet potato fries *	Chimichurri
Baked pumpkin slices with crème fraîche and pumpkin seeds	Herb butter
Baked pumpkin with honey, Parma ham, rocket, pine nuts and parmesan shavings	Hot chili sauce
Pumpkin risotto with bacon crumble	BBQ sauce
Trevisano salad grilled with aioli, parmesan shavings, orange fillets and nuts	Sauce aioli
Leaf spinach with garlic and sweet pepper	Pineapple-mango-chutney
Cole slaw	Wasabi guacamole
Ovenbaked root vegetables	Honey mustard
Fried onion rings	Habanero mustard
As a second side dish .....6	Spicy Dijon mustard ..... each 3
* As a side dish with a small surcharge .....3	Pepper cream sauce
* As a second side dish .....9	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 / spelt bun / brioche bun /  
gluten-free bun

#### 3) PIMP IT UP

Raclette cheese / bacon / egg / fried onion ring .....	each 3
Blauer Büffel (Swiss blue cheese).....	5
Grilled king prawn „Ca Mau“ .....	6
Bratwurst farmer's style.....	6
Additional single beef patty.....	9
Additional sauce .....	3
sauce aioli / BBQ sauce / wasabi guacamole / chimichurri / hot chili sauce / pineapple-mango-chutney / honey mustard / habanero mustard / spicy Dijon mustard	

### Pulled veal farmer's style

Veal cooked sous-vide for 48 hours with beer and BBQ sauce, Parmesan cracker, fried egg, pickled yellow zucchini and cole slaw in a spelt bun,  
served with Steakhouse fries.....

32

### Planted pulled BBQ burger

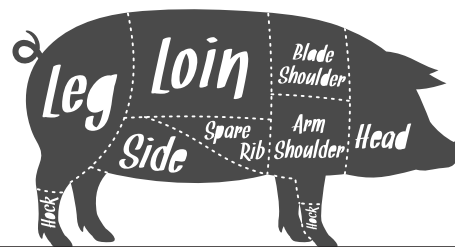
„planted.pulled“ with avocado, tomato, red onions, iceberg lettuce and cress in a spelt bun,  
served with sweet potato fries.....

28



### Sunday is burger day!

Every Sunday, we serve five different burger variations. You will find the current selection on our website:  
[www.marinalachen.ch](http://www.marinalachen.ch)



## SAUSAGES & RIBS

### Bratwurst farmer's style (80 g)

with spicy Dijon mustard ..... 8 / pce.

### Short Ribs (approx. 250 g)

Short ribs (Swiss beef) with BBQ sauce,  
including 1 side dish of your choice.....36

## STEAKHOUSE PLATTERS – FROM 2 PERSONS

### The Swiss BBQ platter

Veal spider steak  
Black Angus sirloin steak  
Pork chop „Niederglatte Edelsäuli“  
Short ribs  
Bratwurst farmer's style  
Steakhouse burger

Including a small Steakhouse salad as  
appetizer and fries, hot chili sauce,  
herb butter and chimichurri..... per pers. 82

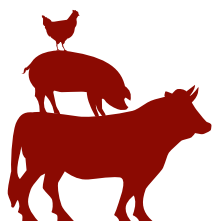
### The seafood platter

Yellowfin tuna steak  
King prawns “Ca Mau”  
Pulpo  
Lobstertail  
Scallops  
Fish according to daily offer

Including a small Steakhouse salad as  
appetizer, white wine risotto, wakame algae  
salad, pineapple-mango-chutney, wasabi  
guacamole..... 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

### Homemade éclair

with vanilla cream and blueberry sorbet..... 14

### Crème brûlée

with sorbet of fruits of the forest..... 15

### Chocolate brownie

from the grill (in foil) with wild berries,  
port wine and 1 scoop Vanilla Dream ..... 12

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

### Regional cheese plate

with Urschwyzzer Käse (Lachen)  
Jersey Camembert (Wald)  
Blauer Büffel (Toggenburg)  
grilled bread  
caramelized nuts and  
honey from Altendorf SZ..... 15

### Homemade ice cream / sorbet

Pineapple and pink pepper sorbet.. per scoop 5

Blueberry sorbet ..... per scoop 5

Sorbet of fruits of the forest ..... per scoop 5

Snickers ice cream ..... per scoop 5

### The Steakhouse split

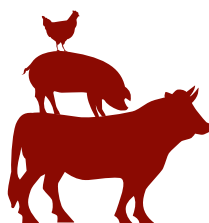
Grilled chocolate banana with  
1 scoop Vanilla Dream and 1 mini scoop  
homemade Snickers ice cream..... 15

### The ice coffee

2 scoops Espresso Croquant, 1 scoop  
Vanilla Dream, coffee topping, ristretto,  
whipped cream..... 14

### Mövenpick ice cream

Vanilla Dream  
Swiss Chocolate  
Espresso croquant  
Cookies & Caramel  
Lemon Lime  
Raspberry-Strawberry  
Passionsfrucht-Mango  
  
per scoop ..... 4.50  
whipped cream ..... 1.50  
topping: chocolate / caramel / coffee /  
seasonal fruit sauce ..... 1.50





## 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 MEAT

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 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 Ireland / the U.S.

We exclusively use rBST-free Rib eye steak from the U.S. The sirloin steak is a „Hereford“ from Ireland and rBST-free. The T-Bone is „Irish Angus“ and rBST-free as well.

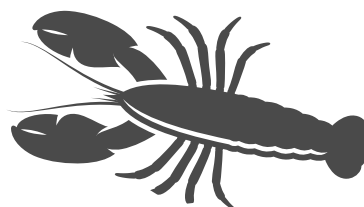
### Veal from Switzerland

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

### Pork from Switzerland

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

**Chicken breast supreme** free range, from Switzerland.



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## ORIGIN OF SEAFOOD & FISH

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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.

### **Pulpo**

The pulpo originates from the Eastern Central Atlantic, FAO area no. 34.

### **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.

**Salmon** from the Alpine Farm in Lostalio, Grisons.

### **Plaice and hamachi**

The plaice comes from Holland and the hamachi from Japan.

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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.

