

TO SHARE / IDEAL AS AN APERITIF

The Steakhouse sampler

Lostallo Swiss salmon, Wiedikerli sausage,
crostini with tartar of Swiss beef
and a small soup of the day
From 2 persons, per person24

Wiedikerli (sausage)

served with spicy mustard per piece 8

STARTERS & SOUPS

Smoky Swiss beef tartare with Belper Knolle

minced beef with habanero chili salt
and Belper Knolle (cheese)28

Smoky duck salad

Smoked crispy duck breast strips
with mesclun salad, red onions,
pomegranate seeds and honey-sesame dip....27

Seafood starter

half lobster, scallop au gratin and
grilled king prawn „Golden Shrimps“
on apricot-tomato-sauce
and Asian salsa verde28

Tuna tataki in a sesame coating

with mini lettuce salad
and avocado cream.....26

Home-smoked Lostallo salmon

on blini with chive crème fraîche
and kale chip.....24

Crab cakes with Steakhouse sauce

and shot of parsnip cream soup 18

Grilled king prawns „Golden Shrimps“

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

The Steakhouse salad

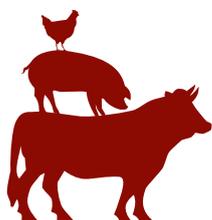
leaf salad, beetroot stripes, pomegranate,
egg and homemade croutons
with Steakhouse dressing..... 15

Parsnip cream soup

with chive oil..... 14

Soup

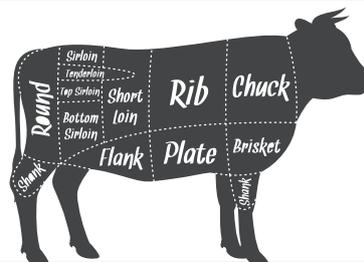
of the day 12



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MEAT

Swiss veal paillard	180 g	55
Rib eye steak from dry aged Swiss whey-fed pork with homemade herb rub	200 g	42
Corn-fed chicken breast from France	200 g	31
Australian rack of lamb „Ambassador“	250 g	58

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

THE BEST BEEF

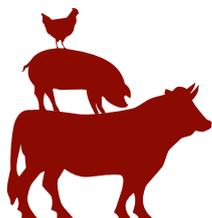
In Swiss Francs for approx.	150 g	200 g	250 g	300 g
Irish sirloin steak „Hereford“		56	66	76
Tenderloin „Irish Nature“	68	78	88	98
US rib eye steak „Hereford“			76	86
Canadian rump filet „Heritage Angus“		55	65	75

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

THIS IS WHERE THE SAW COMES IN

In Swiss Francs for approx.	350 g	400 g	500 g	800 g
Pork chop from dry aged Swiss whey-fed pork	56	64	76	
Swiss veal rib chop	86		109	
Irish club steak „Angus“		92	110	
Porterhouse „Angus, Irish Nature“		94		172

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



Combination „Surf & Turf“ for all
meat dishes:

+ 2 pcs. king prawns	+12
+ 1 pce. lobstertail	+24



SEAFOOD & FISH

We recommend	as starter	as main course		
King prawns „Golden Shrimps“	2–3 pcs.	5–7 pcs.	approx. 45 g	7 / Stk.*
Scallops	3–4 pcs.	6–8 pcs.	approx. 30 g	7 / Stk.*
Lobstertail	1 pce.	2–3 pcs.	approx. 100 g	24 / Stk.*
Calamari steak			200 g/300 g	32 / 43 ¹⁾
Yellowfin tuna steak			200 g/300 g	43 / 53 ¹⁾

* Price without side dish

¹⁾ 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

Roasted & glazed half cauliflower
with yoghurt-tahini sauce, chilli and herbs
on mashed potatoes.....32

Planted crispy BBQ burger
„planted.chicken“ in a pretzel bun with
avocado, tomato, pickled red onions, iceberg
lettuce and cress, with sweet potato fries37

SIDE DISHES & SAUCES

Steakhouse fries	Steakhouse sauce
Sweet potato fries with truffle mayonnaise *	Chimichurri
Baked potato with chives crème fraîche	Herb butter
White wine risotto	Spicy chili sauce
Roasted honey carrots with hazelnuts	BBQ sauce
Grilled lettuce with chimichurri and parmesan	Pineapple-mango-chutney
Leaf spinach with garlic, sweet pepper, pine nuts	Asian salsa verde
Glazed seasonal vegetables	Sauce aioli
Cole slaw	Spicy Dijon mustard each 3
As a second side dish7	Black pepper sauce
* As a side dish with surcharge.....3	Sauce béarnaise each 5
* As a second side dish 10	Demi-glace6



BURGER

The Steakhouse burger

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

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

The rest is up to you ...

PLEASE CHOOSE 1–3

1) YOUR SIZE

130 g	Single beef patty	29
260 g	Double beef patty	38

2) YOUR BUN (inclusive)

classic sesame bun / 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

Crispy chicken burger

crispy chicken steak from Eastern Switzerland „Alpsteinpoulet“ in a croissant bun with iceberg lettuce, tomatoes, avocado, jalapeño sauce and aioli, served with chimichurri fries33

Spicy tuna burger

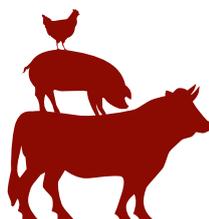
Grilled tuna steak in a sesame bun with spicy galangal mayonnaise and apricot-mango chutney, fennel salad, cucumber and roast onions, served with sweet potato fries.....37

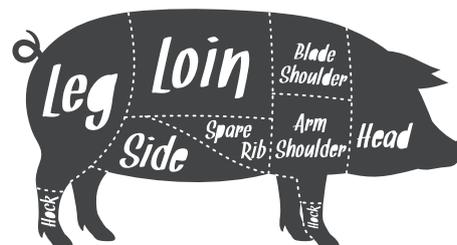
Pulled beef cheese dog

slowly cooked and pulled swiss beef neck in a brioche bun with pickled red onions, cheddar cheese sauce and tomato salsa, served with Steakhouse fries.....38

Planted crispy BBQ burger

„planted.chicken“ in a pretzel bun with avocado, tomato, pickled red onions, iceberg lettuce and cress, with sweet potato fries.....37





RIBS & BRISKET

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 beef cheese dog

With roasted and glazed cauliflower
and sweet potato fries per pers. 68

The Swiss BBQ platter

Veal flank steak
Special cut of beef, daily special
Pork chop from whey-fed pork, dry aged
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

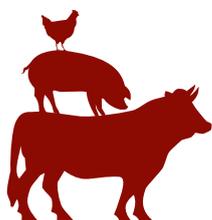
The seafood platter

Lobster
Calamari
King prawns „Golden Shrimps“
Scallops
Yellowfin tuna steak
Sea bream
Catch of the day

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

DESSERT

Homemade rum pot

with 2 scoops of vanilla ice cream 16

Mille-feuilles with tonka bean cream

rhubarb ragout and strawberry sorbet..... 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

Homemade ice cream & sorbet

Ice Cream: vanilla / chocolate / coffee /
hazelnut / fior di latte

Sorbet: green apple / coconut / yuzu /
strawberry

Per scoop 5

Whipped cream 1.50

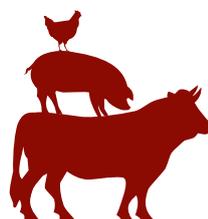
Topping: chocolate / caramel / coffee 1.50

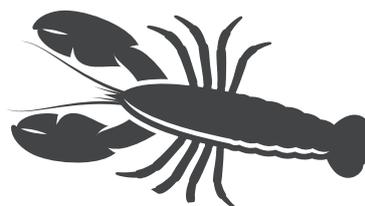
The Steakhouse split

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

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

These shrimps are farmed 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 fished in the western Pacific. The organization “Friend of the Sea” monitors sustainable fisheries and has categorized yellowfin tuna as non-endangered. FAO 71/57/51.

Saku tuna (tuna tataki)

FAO 61/71/77 (Northwest Pacific, Western Pacific Ocean, Eastern Pacific Ocean)

Scallops

Biggest edible scallop farmed by “Friend of the Sea”, Northwest Atlantic, FAO 61.

Lobstertail

The North American Maine lobster from Canada (FAO 2) is a decapod and can weigh between 500 and 4,000 grams.

Seabream

Greece, farmed

Lostallo Swiss salmon

Farmed in Lostallo (Ticino) in fresh mountain water, without chemicals or antibiotics

Anchovy

FAO 27 (North-East Atlantic)

Calamari

FAO 87 (Southeast Pacific), MSC sustainable fishing

Crabs

FAO 21 (Nordwestatlantik)

Lobster

FAO 21 (Northwest Atlantic) / Lobster butter Germany



ORIGIN OF MEAT

We source meat and sausage products from the butcher shops Keller and Angst in Zurich and from Brönnimann in Jona. Preferred regions for animal breeding are Zurich Oberland, Knonaueramt, Limmattal, Muotatal and Emmental.

The origin of the meat is noted directly on the menu. Please find some additions below:

Wiedikerli Sausages from Metzgerei Keller, own production in Zurich

Bacon Switzerland **Duck** France

Label „Irish Nature“

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

Meat labelled Irish Nature / Irish Angus / Irish Hereford is hormone-free

Meat from the United States and Canada

The meat may have been raised with non-hormonal performance enhancers such as antibiotics. It has been raised without extra, artificial hormones being added.

COUNTRY OF PRODUCTION BREAD & PASTRIES

Gluten-free bun, gluten-free bread roll Switzerland

Twist bread, sesame bun, brioche bun, chocolate brownie, cheesecake Switzerland, bakery Knobel Altendorf SZ

Croissant bun, pretzel bun, blini France

FOOD INTOLERANCE / PRICES

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.

