

TO SHARE / IDEAL AS AN APERITIF

The Steakhouse sampler

Tuna tataki, bratwurst farmer's style,
crostini with tartar of Swiss organic beef
and a small soup of the day
From 2 persons, per person23

Bratwurst farmer's style

served with spicy mustard per piece 8

STARTERS & SOUPS

Smoked beef tartare

finely minced Swiss beef seasoned with
habanero chili salt26

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 verde28

Grilled mini lettuce

with roasted sesame dressing,
Parmesan shavings and croutons..... 16
with 2 pcs. king praws „Ca Mau“28
with 1 pce. lobster tail40

Briefly grilled yellowfin tuna

with soba noodle salad
and roasted sesame dressing26

The Steakhouse salad

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

Grilled king prawns „Ca Mau“

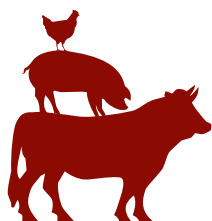
2 pcs. with Asian salsa verde and
pineapple-mango-chutney 14

Smoked red sweet pepper soup

with crispy kale 14

Soup

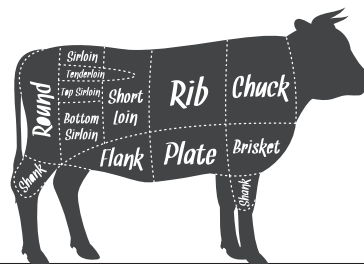
of the day 12



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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

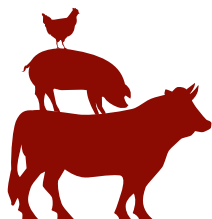
A QUESTION OF THE SAW

| 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 | 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.* |
| 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

| | |
|---|--|
| Beetroot risotto with feta, pomegranate seeds and pickled onions29 | 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 |
| Mashed Potatoes with garlic confit & gruyère | Chimichurri |
| Baked Potato with chives crème fraîche | Herb butter |
| White wine risotto | Spicy chili sauce |
| Roasted wild mushrooms | BBQ sauce |
| Homemade creamed spinach | Pineapple-mango-chutney |
| Leaf spinach with garlic, sweet pepper, pine nuts | Asian salsa verde |
| Cabbage vegetables Brussels Sprouts, romanesco & cauliflower | Sauce aioli |
| Roasted red kale with herbs | Habanero mustard |
| Cole slaw | Spicy Dijon mustard each 3 |
| As a second side dish7 | Pepper cream sauce |
| | 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 patty26
260 g Double beef patty.....35

2) YOUR BUN (inclusive)

classic sesame bun / spelt bun /
croissant bun / pretzel bun /
gluten-free bun

3) PIMP IT UP

Raclette cheese / bacon / egg each 3
Bratwurst farmer's style.....8
Additional single beef patty.....9
Additional sauce3
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 rissolées28

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

Tuna king burger

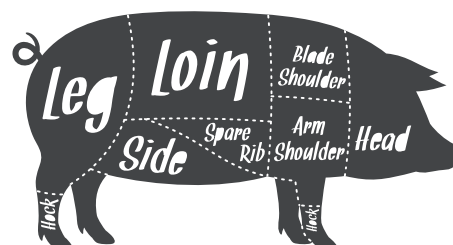
Yellowfin tuna steak medium-rare grilled in a sesame bun, with cucumber, Asia salsa verde and mango chili salsa, served with sweet potato fries.....33

Teriyaki steak sandwich

Smoked beef brisket with teriyaki-BBQ-glaze in a ciabatta bread, with marinated cabbage and roasted shallots, 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 with
garlic confit & gruyère
and cabbage vegetables..... per pers. 59

The Swiss BBQ platter

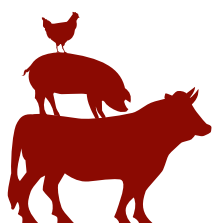
Veal spider steak
Black Angus sirloin steak
Pork chop „Niederglatte Edelsäuli“
Baby back ribs
Bratwurst farmer’s style
Steakhouse burger
Including a small Steakhouse salad as
appetizer, fries, spicy chili sauce,
herb butter and chimichurri..... per pers. 82

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.



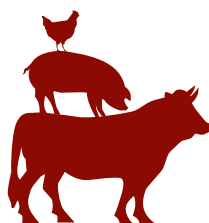
SCAN ME

Specials & Events

Stay up to date with the
monthly newsletter
from Marina Lachen

DESSERTS & CHEESE

| | | |
|---|----|--|
| Grilled pineapple with duo from the coconut (sorbet and mousse) | 15 | Ice Cream: Vanilla / Chocolate / Hazelnut / Coffee / Caramel |
| Vanilla Crème brûlée with mandarin sorbet | 16 | Sorbet: Coconut / Yuzu / Mandarin / Plum |
| Chocolate brownie from the grill (in foil) with wild berries, port wine and 1 scoop vanilla ice cream | 12 | Per scoop |
| Steakhouse cheesecake | 9 | Whipped cream |
| Regional cheese plate with Urschwyzzer Käse (Lachen) Jersey Camembert (Wald) Blauer Büffel (Toggenburg) grilled bread caramelized nuts and honey from Altendorf SZ | 19 | Topping: chocolate / caramel / coffee |
| Homemade ice cream & sorbet | | The Steakhouse split Grilled and caramelised banana with 1 scoop each of hazelnut and chocolate ice cream |
| | | The ice coffee 2 scoops coffee ice cream and 1 scoop vanilla ice cream, coffee topping, ristretto, whipped cream |





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 MEAT

All meat and sausages are purchased either from the butchereries 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 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

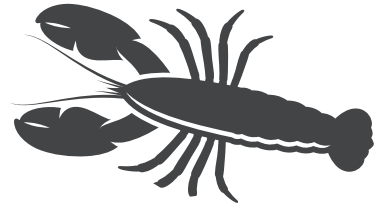
The chops are exclusively from calves from the Muota Valley region and the veal spider steak from Swiss calves.

Pork from Switzerland

The pork (neck) steak comes from Puschlav, the „Edelsäuli“ from Niederglatt, 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.



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.

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.

