



NOVA SCOTIA LOBSTER WEEK WITH GUEST CHEF „THE KILTIED CHEF“

From 23 to 28 June, our guest chef Alain Bossé, aka ‘The Kiltied Chef’, brings the flavours of Nova Scotia to The Steakhouse. Lobster, seafood, maple syrup, cranberries and blueberries, along with wine and beer from the eastern Canadian province are the stars of the week.



Alain Bossé is internationally known as ‘The Kiltied Chef’, a multi-award-winning chef, author and speaker. With his Acadian roots and a deep connection to Canada’s east coast, he brings Nova Scotia’s maritime cuisine to the world stage - charming, down-to-earth, enjoyable and always with his characteristic tartan kilt. As a culinary ambassador for Atlantic Canada, media personality and long-standing partner of regional producers, he always conveys in his work: food connects - and tells stories.

Strong Partners for a Strong Experience

This culinary highlight is made possible thanks to the valuable support of ‘Tourism Nova Scotia’ and ‘Edelweiss Air’. The airline offers direct flights from Zurich to Halifax every week from June to October.



ALAIN'S TASTING MENU

Maple Smoked Salmon

on potato pancake with dill and caper remoulade

Cod-Cheeks à la Flynn

with cranberry-rhubarb chutney

Nova Scotia Seafood Chowder

with double-smoked bacon, sweetcorn, basil and Brie

Creamed Lobster

on toast

Maple and Pecan Butter Tart

with vanilla ice cream

CHF 110 per person



TO SHARE / IDEAL AS AN APERITIF

Lobster Nachos

with lime chipotle crema

From 2 persons, price per person 18

Lachnerli (Sausage)

with blueberry maple mustard.....per pc 8

STARTERS & SOUPS

Northumberland Crab Cakes

with dill remoulade.....24

Seared Digby Scallops

with blueberry bacon jam24

Cod-Cheeks à la Flynn

with cranberry rhubarb chutney 18

Maple Smoked Salmon

on potato pancake with dill

and caper remoulade28

Nova Scotia Seafood Chowder

with double-smoked bacon, sweetcorn,

basil and Brie22

Smoky Swiss Beef Tartare

with Belper Knolle

Minced beef with habanero chili salt

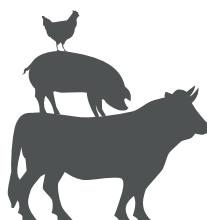
and Belper Knolle (cheese)28

The Steakhouse Salad

Small leaf salad, beetroot stripes,

pomegranate, egg and homemade croutons

with Steakhouse dressing..... 12



POULTRY

Half a Swiss Cajun Honey Spring Chicken 63
 with Peruvian dip and a side dish of your choice

THE BEST BEEF

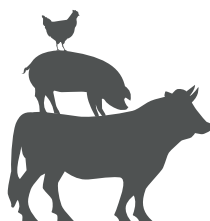
In Swiss Francs for approx.	150 g	200 g	250 g	300 g
Tenderloin „Irish Nature“	68	78	88	98
Canadian Rib Eye Steak „Heritage Angus“			78	88

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	59	67	79	
Porterhouse „Irish Country Beef“		94		172

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



**Combination „Surf & Turf“ for all
meat dishes:**

+ 1 pce. Lobstertail +26

LOBSTER & SEAFOOD

Grilled Lobster Roll

with iceberg lettuce and celery mayonnaise. 39*

Creamed Lobster

on toast 45*

Maple Curried Black Mussels.....28*

Ooey Goey Haddock

with Alain's hollandaise sauce..... 39*

Halibut Sautéed in Butter

with garlic beurre blanc 42*



Traditional Whole Lobster

(600-650 g) with warm butter..... 68*

* Price without side dishes

WITHOUT MEAT

Roasted & Glazed Half Cauliflower

with yoghurt-tahini sauce, chilli and herb salad36

SIDE DISHES & SAUCES

Maple roasted spring carrots with hazelnuts

Springtime Hodge Podge vegetables and potatoes with cream and dill

Alain's Moms slaw

Steakhouse fries

Baked potato with chives crème fraîche

White wine risotto

Leaf spinach with garlic, sweet pepper, pine nuts

As side dish / second side dish7

Blueberry maple mustard

Cranberry rhubarb chutney

Dill remoulade

Chimichurri

Herb butter

Spicy chili sauce

BBQ sauce

Sauce aioli each 3

Black pepper sauce

Sauce béarnaise each 5

DEGREE OF DONENESS

rare	bleu	blutig	The meat is very hot and briefly grilled. Perfect for: Beef fillet, yellowfin tuna steak (39–42°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: Club steak, beef fillet, sirloin, porterhouse rib eye (52–54°C)
medium well	à point	halbrosa	The meat is grilled slowly over medium heat. Perfect for: Club steak, rib eye, rump filet (55–58°C)
well done	bien cuit	durch	The meat is grilled at very low heat (68°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.

Scallops FAO 21 (Northwest Atlantic)

Crabs FAO 21 (Northwest Atlantic)

Lobster FAO 21 (Northwest Atlantic)

Salmon farmed (Scotland)

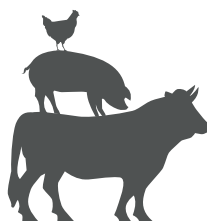
Mussel farmed (Denmark)

Halibut farmed (Norway)

Haddock FAO27 (Northeast Atlantic)

Cocktail prawns FAO 21/27 (Northwest Atlantic/Northeast Atlantic), MSC

Codfish FAO 27 (Iceland)



ORIGIN OF MEAT

We source meat and sausage products from the butcher shops 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:

Lachnerli Sausages from Metzgerei Brönnimann

Bacon Switzerland

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 is hormone-free

Meat from Canada Raised without the use of added hormones or steroids

COUNTRY OF PRODUCTION BREAD & PASTRIES

Gluten-free bun: Switzerland

Twist bread, toast, hot dog roll: Switzerland, bakery Knobel Altendorf SZ

Cranberry cheesecake, blueberry pie, maple pecan butter tart, brownie: homemade

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.

