

GRACE

Spring - Menu

Drop in ✓

Feel well ✓

Talk about us ✓

Come back again ✓

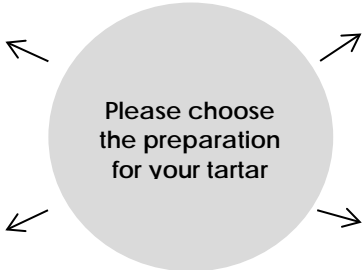
We look forward to seeing you!

BEEF TATAR "PURE SIMMENTAL"

Life under natural conditions gives the meat the necessary requirement for taste and highest quality

TRADITIONAL
French marinade of cognac, capers, shallots and fresh herbs

MEDITERRANEAN
A dash of lime juice gives our marinade of tomato, olive, fresh herbs and parmesan a light freshness



Americanos
A smoky marinade of BBQ sauce, whisky and spices from Central America

ASIAN
A slightly sweet note of soya, a spicy touch of ginger, chili and fresh coriander

1 Brick 70g
23.00

2 Bricks 140g
29.00

3 Bricks 210g
35.00

All tartar is served with toast and butter.

Portion Country Fries on request 6.50
Cognac, whisky or calvados on request 4.50

STARTERS

COLOURFUL LEAF SALAD lettuce varieties of the season with vegetables, roasted seeds & nuts	9.00
BRUSCHETTA CLASSICO ciabatta roasted in olive oil with tomatoes, garlic, basil and freshly grated parmesan	9.50
MIXED SPRINGSALAD with fresh green asparagus, corn, carrots and tomatoes	12.50
GRATINATED GOAT CHEESE with seasonal salad served with our housedressing	14.50
VITELLO TONNATO paper-thin veal on light tuna sauce, garnished with capers and gherkins	18.50 / 26.50
TIGER PRAWNS on sweet-sour cucumber salad with roasted sesame	16.00
ASPARAGUS AND MORE (SEASONAL) Composition of Mediterranean asparagus & Italian smoked ham on a salad bouquet served with our housedressing	16.50 / 24.50
CARPACCIO paper-thin beef with truffle oil, marinated rocket, roasted pine nuts and parmesan	24.00

SOUPS

TOSCANIC TOMATO SOUP refined with fresh basil and parmesan crisps	11.00
ASPARAGUS CREAM SOUP with fresh asparagus	13.00

GOURMET

GRACE BURGER with fried egg, bacon, iceberg lettuce, tomatoes, gherkins and caramelized onions, served with either country fries or salad		27.00
CRISPY CORN-FED CHICKEN BREAST on a creamy champagne risotto with parmesan and seasonal vegetables		29.50
ENTRCÔTE – IRISH ANGUS BEEF WITH CAFÉ DE PARIS crispy country fries and spring vegetables	200g 300g	42.00 54.00
TAGLIATA DI MANZO Tender Entrecôte with rocket, parmesan, basil oil, served with champagne risotto and spring vegetables	200g 300g	44.00 56.00
TENDER VEAL STEAK with fresh asparagus, hollandaise sauce and spring potatoes	200g 300g	45.00 58.00
GRACE DICED BEEF FILLET briefly fried beef cubes in a sauce of stewed and smoked tomatoes served with crispy country fries		46.00
BEEF FILLET – IRISH ANGUS BEEF WITH SAUCE BERNAISE homemade potato gratin and vegetables	200g 300g	52.00 68.00

OUR SALADS

GRACE SALAD Colourful leaf salad, fresh rocket, corn, cucumber, tomatoes, celery and carrots, garnished with radish and roasted pine nuts		19.00
CRISPY CORN-FED CHICKEN BREAST WITH GRACE SALAD		24.50
SCOTTISH SALMON STEAK WITH GRACE SALAD		27.50
ENTRCÔTE – IRISH ANGUS BEEF WITH CAFÉ DE PARIS AND GRACE SALAD		37.50

FISH

SCOTTISH SALMON STEAK on a bed of seasonal vegetables with a light citron sauce and champagne risotto	34.00
SUPRÊME LOUP DE MER (SEASONAL) Catfish with fresh asparagus, homemade hollandaise sauce and spring potatoes	42.50
BLACK TIGER PRAWNS WITH TAGLIOLIONI in a sauce of olive oil and pepperoncini, garnished with fresh rocket and grated parmesan	32.00

PASTA / RISOTTO

PASTA ALLA PUTTANESCA a manifesto of senses: Tagliolini on a spicy tomato sauce with anchovy – filets, black olives and salty capers	24.50
SEASONAL VEGETABLES WITH FUSILLONI on a Mediterranean pesto and grated parmesan	24.50
GRATINATED GOAT CHEESE WITH CREAMY BEETROOT - RISOTTO served with mixed vegetables, rocket and caramelized seeds and nuts	27.50
ASPARAGUS RISOTTO creamy risotto with fresh asparagus and parmesan crisps	26.50

All weights refer to the raw weight before grilling. Depending on the level of cooking, the meat can lose between 10-15% of its original weight. Origin: Switzerland: Veal, beef; France: Chicken; Ireland/Australia/New Zealand: Lamb; Fish: Please ask our members of staff. All prices are in CHF and including 8% Swiss VAT.

DESSERTS

SPRING MAGIC a creation of senses with fresh, seasonal fruits - let our chef surprise you!	14.50
CRÈME BRÛLÉE – FLAMBÉD AT THE TABLE with vanilla ice cream and sweet fruits	13.00
CHOCOLATE CAKE WITH A LIQUID CORE (15 MIN.) served on a ragout of pineapple – passion fruit and vanilla ice cream	14.00
HOMEMADE MOUSSE AU CHOCOLAT with chocolate - sanddornan crumble and seasonal fruits	14.50
GRACE CHEESECAKE served with homemade fruit confit	12.50
DESSERT FOR TWO (15 MIN.) catch a glimpse of our desserts... chocolate cake with a liquid core, cheesecake, mousse au chocolat and ice cream	26.00
ICE CREAM per scoop Vanilla, chocolate, coffee, strawberry, stracciatella	4.00
SORBET per scoop Lemon, plum, mango, cassis	4.00
PER PORTION WHIPPED CREAM	1.00