

GRACE

RESTAURANT & LOUNGE

STARTER

HOMEMADE AVOCADO MOUSSE served in pita bread and a small salad	11.00
LAMB'S LETTUCE with bacon and egg	14.00
PUMPKIN SOUP With caramelized chestnuts	13.00
TOMATO SOUP WITH HERB - DUMPLINGS Herb – mozzarella dumplings with Tuscany tomato soup	13.50

MAIN COURSES

CORN-FED CHICKEN BREAST with a creamy champagne risotto with parmesan and a variety of vegetables	29.50
GRILLED SKIRT STEAK CHURRASCO served with baked potato and sour cream, seasonal vegetables and chimichurri sauce	35.00
SIRLOIN STEAK (ENTRECÔTE) WITH CAFÉ DE PARIS crispy French Fries and seasonal vegetables	42.00
TAGLIATA DI MANZO Tender sirloin steak (entrecôte) with roquette salad, parmesan, basil oil, served with champagne risotto and a variety of vegetables	44.00
FILLET MIGNON - BEEF FILLET served with sauce béarnaise, homemade potato gratin and vegetables	52.00
SCOTTISH SALMON STEAK on a bed of seasonal vegetables with a light lemon sauce and champagne risotto	34.00
PAPPARDELLE WITH MIXED MUSHROOMS	26.50
VEGETABLE MASSAMAN CURRY (VEGAN) with Basmati rice	24.50

DESSERTS

MANDARIN PARFAIT on raspberry coulis, garnished with pistachios	11.50
GRACE CHEESECAKE served with homemade fruit confiture	12.50
CRÈME BRÛLÉE with vanilla ice cream and sweet fruits	13.50

All prices are in CHF and including 8% Swiss VAT.

On request we will gladly inform you about our ingredients concerning possible allergies and intolerances.

Origin: Beef: Switzerland / Australia*. Chicken: France. Lamb: New Zealand*. Pork: Switzerland. Fish: Scotland. Crustacean: Vietnam

* may be produced with antibiotics or performance enhancing drugs.