

GRACE

Come in ✓

Feel well ✓

Recommend us ✓

Come again ✓

We look forward to seeing you!

THE STORY

Welcome to Grace Restaurant & Lounge
Enjoy life here and now: this is also the story of Grace.
It begins in America in the twenties. There is Prohibition and a
devastating economic situation after the stock market crash.
But the people refuse anyone stopping them celebrating, drinking and eating.

This is how the so-called "Supper Clubs" emerged. Good food,
lively entertainment, Jazz as well as a fizzy drink although strictly forbidden,
were a must have for the outgoing society.

Grace reflects the original concept of Supper Clubs.
Enjoy our American Classics combined with the influences
of immigrants from all over the world, fresh from the grill
with an atmosphere that invites you to linger. Have a good time and
perhaps you can feel the flair of past days.

BEEF TATAR GOURMET SUISSE

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

Please choose
the preparation
for your tartar

Americano

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

ASIAN

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

1 portion 70g
23.00

2 portions 140g
29.00

3 portions 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

CAESARS SALAD Created by Italo-American Cesare Cardini. A crisp Romana salad with croûtons, Grana Padano Parmesan, cherry tomatoes and homemade Caesar dressing	9.50
HOMEMADE AVOCADO MOUSSE served in pita bread and a small salad	11.00
LAMB'S LETTUCE - with bacon and egg - with sautéed mixed mushrooms and crisp croûtons	14.00
WARM, AROMATIC HONEY – GOAT CHEESE served with salad with cherry tomatoes and roasted pine nuts	14.50
FIGS AND MORE Composition of figs and smoked ham roses on salad with Parmesan	16.00
BLACK TIGER PRAWNS ON AVOCADO-MANGO-TATAR	18.00
CARPACCIO sliced beef with truffle oil, marinated roquette salad, roasted pine nuts and Parmesan	24.00
STARTER FOR 2 Different starters served on one plate – let us surprise you!	24.50

SOUPS

PUMPKIN SOUP With caramelized chestnuts	13.00
SHALLOT POTATOE CREAM SOUP garnished with wild mushrooms	12.50
TOMATO SOUP WITH HERB - DUMPLINGS Herb – mozzarella dumplings with Tuscany tomato soup	13.50

GOURMET

CORN-FED CHICKEN BREAST with a creamy champagne risotto with parmesan and a variety of vegetables	29.50
RIB EYE STEAK served with French fries, ratatouille and smoky sweet BBQ	34.00
GRILLED SKIRT STEAK CHURRASCO served with baked potato and sour cream, seasonal vegetables and chimichurri sauce	35.00
SADDLE OF LAMB FILLET IN A HERB CRUST creamy risotto and autumn vegetables	36.00
GRACE DICED BEEF FILLET briefly fried beef cubes in a sauce of stew and smoked tomatoes served with crispy country fries	39.00
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
RINDSFILET SURF & TURF Filet Mignon with Black Tiger prawns, champagne risotto and vegetables	55.00

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.

FISH

SCOTTISH SALMON STEAK 34.00
on a bed of seasonal vegetables with a light lemon sauce and champagne risotto

FISH – DAILY RECOMMENDATION
Please ask our staff for our today's offer

BLACK TIGER PRAWNS WITH PAPPARDELLE 32.00
in a sauce of olive oil and chillies, garnished with fresh rocket salad and grated parmesan

VEGETARIAN / VEGAN

CREAMY BEETROOT – RISOTTO 24.00 / 27.50
with or without goat cheese,
served with mixed vegetables, rocket salad and caramelized seeds and nuts

PAPPARDELLE WITH MIXED MUSHROOMS 26.50

VEGETABLE MASSAMAN CURRY (VEGAN) 24.50
with Basmati rice

FUSILLONI WITH RATATOUILLE (VEGAN) 23.50
and rocket

DESSERTS

KEY LIME PIE The sweet – sour lime pie with cream belongs to the Florida Keys like its everlasting sunshine.	9.50
MANDARIN PARFAIT On raspberry coulis, garnished with pistachios	11.50
GRACE CHEESECAKE served with homemade fruit confiture	12.50
CRÈME BRÛLÉE – FLAMBÉD AT THE TABLE with vanilla ice cream and sweet fruits	13.50
CHOCOLATE CAKE WITH A LIQUID CORE 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
DESSERT FOR TWO a variety of our dessert menu – let us surprise you!	24.50
ICE CREAM per scoop Vanilla, chocolate, coffee, strawberry, stracciatella, coconut	4.00
SORBET per scoop Lemon, plum, mango, cassis	4.00
PER PORTION WHIPPED CREAM	1.00

All prices are in CHF and including 7.7% Swiss VAT.

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

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

* may be produced with antibiotics or performance enhancing drugs.