

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 influence 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 Grana Padano 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

COLOURFUL QUINOA SALAD with filled chilli peppers and figs	11.50
HASTA LA MISTA colourful leaf salad, fresh arugula, corn, cucumber, tomatoes, celery and carrots, garnished with radish and roasted pine nuts	12.50
HOMEMADE AVOCADO MOUSSE rolled in tortilla wrap and a small salad on the side	12.50
BUFFALO MOZZARELLA AND TOMATOES on marinated zucchini slices, garnished with walnuts and fresh basil	17.50
AVOCADO & MORE three different crostini with avocado-mango tatar, smoked salmon and sliced tomatoes, served with a small salad on the side	16.00
TWO BLACK TIGER PRAWNS IN LOVE with mango cubes and its dressing, served in a salad-heart	12.50
SWEETPOTAO-PEAR-SOUP served with apricot crunch on the side	11.50
SPOIL YOURSELF (2 PERSONS AND MORE) Big plate with different starter appetizers to share (price per person)	12.50

GOURMET

CORN-FED CHICKEN BREAST with creamy risotto and a variety of vegetables	29.50
GRACE BURGER Angus Beef with bacon, raclette cheese, tomatoes, caramelized onions and a fried egg in a freshly-baked bun, served with French fries	32.00
RIB EYE STEAK (250G) served with baked sweet-potato, sour cream, vegetables and chimichurri-sauce	35.00
SADDLE OF LAMB FILLET WITH HERBAL CRUST thyme gravy on the side, creamy risotto and vegetables	37.00
GRACE CUBICAL BEEF FILLET beef fillet cubes in a sauce of stewed tomatoes, served with crispy French fries	39.00
SIRLOIN STEAK (ENTRECÔTE) CAFÉ DE PARIS served with French fries and seasonal vegetables	42.00
TAGLIATA DI MANZO tender sirloin steak (entrecôte) with arugula, Grana Padano and basil oil, served with risotto and a variety of vegetables	44.00
TENDER BEEF FILLET served with sauce béarnaise, homemade potato gratin and vegetables	52.00
BEEF FILLET SURF & TURF Beef fillet with half a lobster, risotto and vegetables	65.00

All our meat dishes can be served with our Hasta la Mista salad. Ask our staff.

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 on a bed of seasonal vegetables with a light lemon sauce and risotto	34.00
FIVE TIPSY BLACK TIGER PRAWNS on pappardelle noodles with vodka and chilli peppers, garnished with arugula and Grana Padano	36.00
FISH – RECOMMENDATION Please ask our staff for our today's offer.	

VEGETARIAN & VEGAN

GRACE VERDURA Wholegrain-Fusilli on Pesto Genovese, with sautéed romanesco and tomatoes, garnished with Grana Padano-crisps and marinated arugula	25.00
SWEET POTATO FILLED WITH CHIMICHURRI-CHICKPEAS (VEGAN) garnished with avocado, peppers and sesame, with a small salad	22.50
VEGETABLE MASSAMAN CURRY (VEGAN) with Basmati rice	24.50

DESSERTS

TOBLERONE-MOUSSE garnished with fresh fruits	15.00
CRÈME BRÛLÉE – FLAMBÉED AT THE TABLE with mango sorbet and sweet fruits	13.50
CHOCOLATE CAKE WITH A LIQUID CORE served on a ragoût of pineapple and passion fruit, served with vanilla ice cream	14.00
HOMEMADE STRAWBERRY-PARFAIT on a bed of crumble, garnished with fresh strawberries	14.00
KEY LIME PIE The sweet – sour lime pie with cream is a part of to the Florida Keys like its everlasting sunshine.	9.50
SPOON FULL OF SUGAR Surprise yourself!	6.00
DESSERT FOR TWO a variety of our dessert menu	24.50
ICED COFFEE GRACE vanilla and coffee ice cream with a shot of espresso and whipped cream	12.50
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.