

GRACE

RESTAURANT & LOUNGE

🍴 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 800°C grill
with an atmosphere that invites you to linger.

Have a good time and perhaps you can feel the flair of past days.

Tatar or tartare?

Google is known to be omniscient. In this case, however, the search engine is wrong. It shows for the term "beefsteak tartare" four times as many results as for "Beefsteak Tatar". Does that mean "Tartare" is now the correct spelling? Let's get to the bottom of this:

Both found in cooking recipes and on menus around the world the term "tartare" is more common. In the 13th Century the dreaded Mongol people, the Tatars, moved through Eastern Europe with sabers and torches and hacked everything down what got in their way. Because of their rudeness King Louis IX said that their behavior comes after the "Tartarus", the Greek underworld.

Another common version is, that the Tatars stored a piece of raw meat under their saddle. After a long ride the meat was tender and ready to be eaten – if the meat would have gone through the Swiss hygienic control is another story.

The short historical insight is a nice story but simply a mistaken belief. The official and correct spelling according to the Duden is Tatar.

JENZER BEEF TATAR

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 tatar:

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 tatar is served with toast and butter.

Portion Pommes Frites on request	6.50
Small salad on request	6.50
Cognac, Whisky or Calvados on request	4.50

**BIRTHDAY CHILDREN
ARE INVITED!**

Celebrate your birthday at our restaurant. From 6 person upwards you are our guest.

Be royally served and eat for free. ID required.

Valid throughout your WHOLE birthday month.

STARTERS

LAMB'S LETTUCE & MORE with bacon, egg, croutons and fillets of citrus fruits		14.00
MINI MEAT CUPCAKE filled with minced beef, tomato, green beans, and corn, baked with cheddar cheese, served with a small salad	SMALL BIG	13.50 23.00
CARAMELIZED GOAT CHEESE on colourful salad with walnuts, pears and honey		17.00
SMOKED NORWEGIAN SALMON garnished with citrus fruits, baguette and wasabi mayonnaise		18.00
TWO BLACK TIGER PRAWNS IN LOVE with mango cubes and its dressing, served in a salad-heart		14.50
BEETROOT SOUP with roasted pine nuts, a dab of double cream and parsley		11.50
PUMPKIN SOUP (vegan) with sweet potatoes and coconut milk		9.50

SHARING IS CARING

STARTER FOR 2 Big plate with different starter appetizers including a pumpkin and a beetroot soup	PER PLATE	26.00
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800°C GRILL

Our carefully selected meat is grilled on the 800°C infrared oven. The intense heat ensures that the surface proteins of the outer cells of the steak caramelize, enabling the meat to retain its juiciness. This so-called Maillard reaction completes the memorable steak experience.

SUSTAINABLE MEAT

Appropriate cattle breeding and regional origins is important to us. That's why we buy our meat in Jenzer-NATURA-quality at the butcher shop Jenzer as well as Gourmet-quality at the butcher shop Grauwiler.

SIDE DISHES

Please choose your side dish to your fish and meat:

- ✍ American-style mac & cheese
- ✍ Baked sweet potato & sour cream
- ✍ Loaded baked potato – baked with cheddar cheese, garnished with bacon, chives and sour cream
- ✍ French fries
- ✍ Risotto

800°C GRILL

*Our meat and fish is served with colourful vegetables
and a side dish of your choice.*

BONES MATURED SIRLOIN STEAK (CH)	200g	44.00
SWISS RIB EYE STEAK	250g	35.00
BEEF-SPARERIBS (CH) on Barbecue-marinade	400g	34.00
	800g	52.00
FILLET of Irish beef	200g	58.00
VEAL-FILLET (CH)		45.00
CHOP (CH) of a happy pig	250g	34.00
IRISH LAMB	200g	42.00
AARGAUER CHICKEN DRUMSTICKS (CH)		27.50
CORN-FED CHICKEN BREAST (F) from Alsace		29.50
GRACE CUBICAL BEEF FILLET (IR) beef fillet cubes in a sauce of stewed tomatoes		39.00

FROM THE WATER

SCOTTISH SALMON STEAK		34.00
FIVE BLACK TIGER PRAWNS		36.00
FISH-RECOMMENDATION Please ask our staff for our today's offer.		

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

JAMBALAYA

Improvised preparation of a country dish or a pun?

Jambalaya is the name of a rice dish, which is typical for the Cajun and the Creole kitchen from New Orleans (Louisiana).

The rice is braised with vegetable, meat, fish or seafood and with the so-called "Holy Trinity" – consisting of onions, bell peppers and celery.

Rumour has it, that the colonists of Spain tried to cook their paella in New Orleans with local ingredients and what came out was Jambalaya.

Or it is a combination of the words „jambon“ (ham in French), à la“ (“in style of“ in French) and „ya-ya“ („rice“ in West African).

We don't know from where the dish has its name
but we are sure it tastes wonderful.

FROM THE GROUND

CREAMY BEETROOT-RISOTTO

with or without goat cheese, served with colourful vegetables and caramelized seeds and nuts

24.00 / 27.50

JAMBALAYA

JAMBALAYA WITH SWEET POTATOES

24.00

JAMBALAYA TRADITIONAL

with sliced Chorizo, chicken (F) and Black Tiger prawns

35.00

JAMBALAYA WITH SLICED CHICKEN (F)

28.00

JAMBALAYA WITH SLICED BLACK TIGER PRAWNS

29.00

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: Crustacean: Vietnam