

# 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 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 feel the flair of the 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 "Tatar" 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

---

*All tatar is served with toast and butter.*

1 portion 70g 23.00
------------------------

2 portions 140g 29.00
--------------------------

3 portions 210g 35.00
--------------------------

*Please choose the marinade for your 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
- ✦ **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

Portion French fries on request	6.50
Small bouquet of salad on request	6.50
Cognac, Whisky or Calvados on request	4.50
Additional marinades	6.50

**BIRTHDAY CHILDREN  
ARE INVITED!**

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

Be royally served and eat for free. ID required.

Valid throughout your WHOLE birthday month.

---

## STARTERS

---

COLOURFUL LEAF SALAD with vegetables, roasted seeds and nuts	9.00
BRUSCHETTA GRACE roasted baguette with tomatoes, garlic, onions, basil and freshly grated parmesan	9.50
TEX-MEX SALAD with leaf salads, bacon, cheese, corn, kidney beans, cherry tomatoes, pepperoncini and homemade croûtons	12.50 /19.50
SALMON-AVOCADO-APPETIZER Avocado and horseradish foam rolled in smoked salmon (GB)	13.50
ARGUGULA SALAD ON QUINOA-AVOCADO BED with dried apricots and flaked almonds	12.50
TWO BLACK TIGER PRAWNS IN LOVE with mango cubes, served in a salad-heart on our housedressing	14.50
CRESS SOUP with homemade herb-croûtons	11.50
SPOIL YOURSELF Big plate with different starter appetizers to share	PER PLATE 26.00

## 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 meat caramelize, enabling to retain its juiciness. This so-called Maillard reaction and our Gerspach seasoning mix complete the memorable 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 DIHES

---

Please choose your side dish to your fish and meat:

- ✍ Sweet potato fries with garlic dip
- ✍ Baked sweet potato & sour cream
- ✍ Loaded baked potato – baked with cheddar cheese, garnished with bacon, chives and sour cream
- ✍ French fries with garlic dip
- ✍ Risotto

---

## 800°C GRILL

---

*Our meat is served  
with colorful vegetables or our Tex-Mex salad  
and a side dish of your choice.*

BONES MATURED SIRLOIN STEAK (CH)	200g	44.00
SWISS RIB EYE STEAK	250g	35.00
FILET of Irish beef	120g	43.00
	200g	58.00
VEAL-FILET (CH)		45.00
IRISH LAMB IN A HERB CRUST	200g	42.00
CORN-FED CHICKEN BREAST (F) from Alsace		29.50
GRACE CUBICAL BEEF FILET (IR)		39.00
beef filet cubes in a sauce of stewed tomatoes		

---

## FROM THE WATER

---

SCOTTISH SALMON STEAK served with colourful vegetables or our Tex-Mex salad and a side dish of your choice		34.00
TIPSY BLACK TIGER PRAWNS on tagliatelle with vodka-pepperoncini-sauce, garnished with arugula and Grana Padano		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 VEGETABLES-COCO-CURRY served with cauliflower- and basmati-rice	23.50
CHICKPEAS-BURGER with iceberg lettuce, tomato and gherkins, served in whole-grain bread, sweet potato fries with garlic dip on the side	25.00

---

## JAMBALAYA

---

JAMBALAYA WITH SWEET POTATOES	24.00
JAMBALAYA TRADITIONAL with sliced chorizo, chicken (CH) and black tiger prawns	35.00
JAMBALAYA WITH SLICED CHICKEN (CH)	28.00
JAMBALAYA WITH SLICED BLACK TIGER PRAWNS	29.00