

GRACE

RESTAURANT & LOUNGE

 Come in

 Feel well

 Recommend us

 Come again

We look forward to seeing you!

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

STARTERS

COLORFUL LEAF SALAD	9.00
a mix of leaf salads with colorful vegetable slices, topped with roasted seeds and nuts, served on our Grace dressing	
BRUSCHETTA-TRILOGY GRACE	12.50
zucchini-caviar with Grana Padano-cream, melon ragout with Serrano ham and classic tomato cubes with fresh basil on roasted stone baked twirl-bread	
SALMON-AVOCADO-APPETIZER	13.50
mini smoked ham rolls (GB) filled with horseradish foam and avocado slices, garnished with a hand of cresses	
GARLIC BREAD	8.50
crunchy baguette gratinéed with garlic butter, garnished with arugula	
SPOIL YOURSELF	PER PLATE 24.50
big plate with different starter appetizers to share	

SALADS

SUMMER GARDEN GRACE - <i>like a mild summer evening</i> arugula and colorful leaf salads with zoodles of zucchini and carrots on orange-pepper-dressing, garnished with refreshing grapefruit-, melon- and pineapple-slices, roasted pine nuts and fresh thym	21.00
CEASAR SALAD – <i>created from the Italian-American Cesare Cardini</i> powerful romana salad with sweet cherry tomatoes, Grana Padano slices and rustic-cROUTONS on our ceasar dressing	17.50
SALADE NIÇOISE – <i>parce que l'amour passe par l'estomac</i> colorful leaf salad-mix on our Grace dressing, with cherry tomatoes, green beans, onions, egg, tuna and black olives, garnished with anchovy fillets and chopped basil	24.00
BULGUR SALAD – <i>a fantastically delight of 1001 nights</i> with chickpeas and sweet-sour pineapple slices served with white balsamic- honey-dressing, garnished with arugula and cottage cheese	19.00

PIMP YOUR SALAD

Add some meat or fish to your salad:

✄ CORN-FED CHICKEN BREAST	+5.50
✄ BEEF SLICES (CH)	+9.50
✄ SCOTTISH SALMON STEAK	+7.00
✄ BLACK TIGER PRAWNS	+8.50

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 completes 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.

FROM THE WATER

SCOTTISH SALMON STEAK IN WASABI CRUST on our coleslaw salad with a crunch of peanuts and almonds	29.00
GRILLED BLACK TIGER PRAWNS on creamy lemon-basil-risotto with fresh arugula	32.00
FISH-RECOMMENDATION please ask our staff for our today's offer	

800°C GRILL

BONES MATURED SIRLOIN STEAK (CH) served on our coleslaw salad and crunchy garlic bread	200g	37.00
TAGLIATA DI MANZO sirloin steak cut into stripes, on a grill-vegetables bed, covered by balsamic-marinated arugula, Grana Padano slices and basil	200g	39.00
FILET of Irish beef leaned on a tower of eggplant, zucchini, tomatoes and bell peppers, enthroned on mashed carrots	120g	41.00
CORN-FED CHICKEN BREAST (F) from Alsace with zoodles of zucchini and carrots, framed of a dab of red pesto	200g	54.00
GRACE CUBICAL BEEF FILET (IR) beef filet cubes in a sauce of stewed tomatoes		26.00
		35.00

SIDE DIHES

Please choose your side dish:

✂ Sweet potato fries with garlic dip	6.50
✂ Baked potato & sour cream	4.50
✂ French fries with garlic dip	4.50
✂ Fregola sarda with olive oil and sage	5.50
✂ Lemon-basil-risotto	5.50

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.

JAMBALAYA

JAMBALAYA WITH SWEET POTATOES	24.00
JAMBALAYA TRADITIONAL with sliced chorizo, chicken (CH) and black tiger prawns	32.00
JAMBALAYA WITH SLICED CHICKEN (CH)	26.00
JAMBALAYA WITH SLICED BLACK TIGER PRAWNS	29.00

FROM THE GROUND

ZOODLES OF ZUCCHINI AND CARROTS framed of a dab of red pesto and a crunch of peanuts and almonds	19.00
CHICKPEAS-BURGER in a whole-grain bun, served with grill-vegetables, iceberg lettuce and our Grace sauce, with it sweet potato fries with garlic dip	25.00