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# LUNCH

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Monday, 16 September until Friday, 20 September 2019

All our dishes are served with a starter and a dessert of the day.

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## MENU

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<b>GRACE 1</b>	22.00	<b>GRACE 4</b>	25.00
 Pumpkin-peas-risotto, garnished with grated Grana Padano		Hawaii beef burger (CH) with ham (CH), grilled pineapple, cheese and iceberg lettuce, with it French fries	
<b>GRACE 2</b>	22.00	<b>GRACE 5</b>	26.50
 Spaghetti à la Sicilana with eggplant, olives and tomatoes, garnished with arugula		Beef olive (CH), served with pasta and a duo of carrots	
<b>GRACE 3</b>	24.50	<b>GRACE 6</b>	25.50
Chicken-saltimbocca (CH), served with sage sauce, tomato-risotto and colourful vegetables		Whiting fillet (FR) with sauce Provençal, served with rice and leaf spinach	

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## FROM THE 800°C GRILL


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SIRLOIN STEAK (CH), served with sage sauce, tomato-risotto and colorful vegetables	39.50
FILLET OF IRISH BEEF served with sauce béarnaise, pasta and colorful vegetables	49.00
IRISH LAMB served with a baked potato and sour cream, with it a small salad	37.50

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## LIGHT DISHES & SALADS

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Black Tiger prawns Indian style, served with rice and leaf spinach	24.50
Sausage-cheese salad with Jenzer gold sausage, with it French fries	24.50
Jenzer beef tatar traditional with French marinade of cognac, capers, shallots and fresh herbs, served with toast and butter	1 portion 23.00 2 portions 29.00
Corn-fed chicken (FR) breast with summer garden Grace salad	24.50
 Summer garden Grace - arugula and leaf salad with zoodles of carrots and zucchini on orange-pepper-sauce, garnished with refreshing grapefruit-, melon- and pineapple-slices	19.00

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