

LUNCH

Monday, 23 September until Friday, 27 September 2019

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


MENU

GRACE 1	22.00	GRACE 4	25.00
 Colorful bulgur salad, served with a small leaf salad and wasabi-peanuts		Cheese beef burger (CH) with cheddar, pepperoncini filled with cream cheese and iceberg lettuce, with it French fries	
GRACE 2	21.00	GRACE 5	29.00
 Tomato-ravioli on tomato-cream-sauce, garnished with arugula and Grana Padano		Sliced beef Zurich style (CH), served with Rösti-medailleurs and colorful vegetables	
GRACE 3	24.50	GRACE 6	27.00
Chicken tie (CH) basquaise – spicy tomato-bell pepper-sugo, served with pasta and colorful vegetables		Plaice fillet (NL) served with boiled potatoes, fennel and orange-ragoût	

FROM THE 800°C GRILL

SIRLOIN STEAK (CH), served with sage-sauce, Rösti-medailleurs and colorful vegetables	39.50
FILLET OF IRISH BEEF served with sauce béarnaise, potato gratin and seasonal vegetables	49.00
IRISH LAMB served with gravy, risotto and colorful vegetables	37.50

LIGHT DISHES & SALADS

Black Tiger prawns served on colorful bulgur salad	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
Scottish salmon steak with summer garden Grace salad	27.50
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