

SEASONAL SPECIALITIES

Potato Soup

with Bacon, Celery and Gruyère Cheese Chip 15

Rocklobster Salad

with Papaya and Truffles 32

Pike - perch Fillet

Pommery Mustard Sauce, Leek and Mousseline Potatoes 43

Ladies Shrimps

Spicy Shrimps with Lemongrass and Rucola Risotto 44

Loin of Lamb Provençale

Vegetables in Season and Potato Gratin 46

CULINARY CLASSICS

Calf's Head

Served with Vinaigrette and boiled Potatoes
as a Starter 25 | as a main Dish 39

Calf's Sweetbreads Millefeuille

with Champignons and green Asparagus
as a Starter 28 | as a main Dish 42

Meat countries of origin

Prime veal and beef	Switzerland
Fillet of Beef	Ireland
Sirlon Steak	USA
Pork and sausages	Switzerland / EU
Foie Gras	France
Lamb	New Zealand

STARTERS

Beef Broth
with Marrow and Sherry 14

Lemongrass Soup
with Curry and Black Tiger Prawns 19

Cherry Tomatoes Salad
and Truffle - Vinaigrette 18

Avocado with Tomatoes
and seasonal Salad 17

Home marinated Scottish Salmon from Loch Fyne
with Dill - Mostard Sauce, Toast 22

Beef Carpaccio
Raw slices of Beef with Truffles, Parmesan Cheese and Rocket 25

Foie Gras sauté
with Portwine Sauce and Spinach 34

Terrine de Foie Gras Maison
with Apple - Fig Salad, Toast 32

The famous Steinburg Beef „Tatar“
Spiced raw minced Beef, refined with Calvados, served with Toast 35

Green or mixed seasonal Salad
with Italian or French Dressing 14

Steinburg Carrousel
Mixed Hors d'oeuvre Platter
as a starter 39 | as a main Dish 49

HOMEMADE PASTA

Steinburg - Ravioli
Ravioli with Meat Filling and Chives Sauce
as a Starter 22 | as a main Dish 32

Steinburg - Ravioli with Truffles
Ravioli with Ricotta - Mascarpone Filling
as a Starter 31 | as a main Dish 41

STEINBURG CLASSICS

Fried Fillets of Perch
with Tartare or Mayonnaise Sauce and boiled Potatoes 44

Tuna Burger
with Avocado and Tomatoes 45

Scampi „Danieli“
with Café de Paris Sauce, Spinach and Rice 65

„Züri Gschnätzletes“ Typical Swiss Speciality
Sliced Veal with a creamy Mushroom Sauce, Rösti 45

Boiled Beef, 200 g
or size as desired, with Marrow, boiled Potatoes and classic Garnish 44

Cordon Bleu
Filled with Ham and Gruyère Cheese, Taglierini Noodles 48

Braised Veal Cheeks
with Barolo Sauce, mashed Potatoes with Truffles 47

Steinburg „Wienerschnitzel“
Breaded Veal Chop with Cucumber Salad and Pommes Allumettes 52

Dani's special Veal Chop ca. 350 g
or size as desired, seasonal Vegetables and Pappardelle Noodles 57

Fillet of Beef „Rossini“
with Foie Gras and Truffles, served with Spinach and Risotto 65

GROSSES PIÈCES

for two Gourmets
Served with Side Dishes to your Choice

Sea Bass ca. 900 g
with seasonal Herbs and Vegetables 120

Veal Chop ca. 650 g
Roasted with Sage Butter 110

Tomahawk Ribeye Steak ca. 800 g
Heritage Angus Beef, Canada
Served with Chilli and Café de Paris 150

C H E E S E

Choice of raw-milk Cheese
from the Jumi Dairy in the Emmental Valley 17

Brie de Meaux aux Truffles
French soft Cheese with Truffles Filling 19

S W E E T S

Pot de crème brûlée
Vanilla Cream with Caramel Crust 14

Flamed Pineapple
with Rum and Coconut Ice 16

Lukewarm Chocolate Cake
with Swiss double Cream and Morello Cherries; Preparation Time 15 Minutes 18

Tarte tatin
Upside - down Cake with Apple and Sour Cream Ice 18

Mousse of Chocolate
Dark and White with Swiss double Cream 16

Havana iced Coffee
with „Havana Añejo“ Rum and Cream 15

Homemade Ice and Sorbets
Ice: Vanilla, Chocolate, Coconut, Sour Cream, Coffee
Sorbets: Mandarin, Pineapple, Lemon, Mango, Pear, Raspberry
a piece 5

Steinburg Absolut Sorbets
Raspberry with Absolut Raspberri Vodka
Mandarin with Absolut Mandrin Vodka
Mango with Absolut Mango Vodka
Lemon with Absolut Citron Vodka
Pear with Absolut Pears Vodka
16