GEORGE
BAR & GRILL

„Ask not what you can do for your country.
Ask what's for lunch.“ Orson Welles

STARTERS

Burrata Tomato jam, Taggiasca olives, rocket, homemade focaccia Barese	24
Shrimp cocktail Lettuce, homemade cocktail sauce	21
Ceviche Pikeperch, pumpkin puree, ginger, grapefruit, peperoncini caviar	26
Swiss Salmon Sashimi Sesame, soy, lime	26
with Oona Caviar 5gr	+30
Beef tartare Egg yolk cream, capers, toast	28/38
Lamb‘s lettuce Bacon, egg	18

SOUP

Lobster bisque Scallop	24
Pumpkin soup Lime ginger foam	17

OYSTERS

Fin de Claire No. 2, served with red wine-shallots vinaigrette and lemon

3 oysters	18
6 oysters	36
12 oysters	68

SEAFOOD TOWER

for 2 people to share: 120
Oysters, prawns, ceviche, salmon sashimi,
polpo salad, lobster bisque

GEORGE'S FAVORITES

Sliced Veal liver 52
Saffron risotto, onions

Angus Hacktätschli 38
Ground Angus beef patty, truffle, mashed potatoes,
baby carrots, fried onions, red wine sauce

Moules et Frites 38
Mussels, French fries, root vegetables, tomatoes,
herbs, white wine emulsion

Ravioli 36
Spinach, ricotta, sage butter, piedmontese hazelnuts

GRILLROOM

MEAT

Tenderloin 120gr / 180gr / 250gr	42 / 54 / 68
Rib Eye 250gr	59
Striploin (Entrecôte) 220gr	58
Slow cooked Sirloin Cap steak approx. 250gr served medium, medium well or well done	48

Special Cuts *(from 2 people)*

ask our service team about availability and cut size

Bone in Rib Eye	19 per 100gr
Bone in Striploin	20 per 100gr

All «Cuts» are available

as Surf & Turf with a giant prawn 18

POULTRY

Chicken Paillard	33

GRILLROOM

SEAFOOD

Loup de mer fillet	44
Prawns	49

VEGETARIAN / VEGAN

Saffron cauliflower Sweet potato, shiitake mushroom, avocado	36

All meat and fish dishes may be combined with side dishes and sauces of your choice.

SAUCES

Sauce béarnaise, herb butter, red wine sauce, BBQ sauce, chimichurri	1 sauce included 3 each

SIDES

Risotto, colorful tender wheat, mashed potatoes, French fries	8 each
Truffle fries with parmesan cheese	10

VEGETABLE SIDES

Grilled pumpkin vegetable, spinach, carrots, rocket tomato salad	8 each

CHEESE

Cheese from the World Champion - «Käserei Muolen»		28
Wine recommendation from our sommelier		
Sämling 88 Beerenauslese 2017, Tschida, Neusiedlersee AUT	5 cl 0.375l	9.5 66.5

DESSERTS

GEORGE's chocolate mousse Guanaja chocolate, cocoa meringue, caramel toffee, vanilla ice cream, Fleur de Sel	18
Modern Amalfi Lemon tarte Breton shortcrust pastry, lemon curd, basil sorbet, meringue	16
Macarons *ask our service team about today's offer*	12
Ice cream and sorbets *ask our service team about today's offer*	5 each

SWEET WINES

Sämling 88 Beerenauslese 2017,	5 cl	9.5
Tschida, Neusiedlersee AUT	0.375 l	66.5
Riesling Weisenstein Spätlese 2018, Bastgen, Mosel DE	0.75 l	69
Ben Ryé Passito di Pantelleria 2014, Zibibbo Donnafugata, Sizilien ITA	0.375 l	78
Tokaji Aszu 5 Puttonyos 2007, Furmint, Harslevelu Samuel Tinon, Tokajhegyalja HUN	0.50 l	85

COCKTAIL

Espresso-Martini Vodka, Kahlua, Espresso	18

SPIRITS

Louis XIII de Remy Martin 40%	1 cl	85
	2 cl	170
Grappa Berta Tre Soli Tre 44%	2 cl	19
Cognac No.76 XO Tesseron 40%	2 cl	18
Williams, Streuli Horgen 42%w	2 cl	9

ALLERGENS

For questions about allergens in our food offer please ask a member of staff.

ORIGIN

Holzen Fleisch, Ennetbürgen CH
Metzgerei Ziegler, Oerlikon CH

Meat:
Beef, veal, pork: Switzerland; Venison: Austria

Poultry:
Chicken: Switzerland

Seafood:
Salmon: Switzerland, breed; Pikeperch: FAO04/05;
Loup de Mer: Turkey, wild breed;
Shrimps: Vietnam, wild breed; Lobster: FAO21 Nord west atlantic;
Scallops: FAO27 North east atlantic;
Mussels: Netherlands, breed; Oysters: France, breed; Caviar:
Switzerland, breed

ALL PRICES ARE QUOTED IN SWISS FRANCS AND INCLUDE 7.7% VAT.