

HOT STONE GRILL

Starters

Colorful garden salad with fresh vegetable strips and seeds

Caesar salad with bacon and Parmesan 16.00

Scottish smoked salmon with cream of horseradish, toast and butter 25.50

Onion rings
with tartar sauce
13.00

Main courses

All dishes are served with rustic fries and Café de Paris, garlic and vegan BBQ sauce

Fillet of beef 150 g Bison entrecôte 150 g (USA) Fillet of horse 150 g 42.00 each

* additional 50 g: + 9.50

Rib-eye steak 200 g

Rib-eye steak 400 g

Lamb loin 230 g (Austria) 41.00

Tuna steak 200 g (Australia) 39.00

MSC king prawns 8 pieces (Vietnam)
42.00

Vegetarian stone (v) with two kinds of marinated tofu on zucchini,

with two kinds of marinated totu on zucchini, eggplants, bell peppers, onions, mushrooms and sweet corn 35.00

Captain's stone

Fillet of beef, rib-eye steak, fillet of horse, lamb loin (Austria), pork steak each 50 g
49.00

Additional 2 MSC king prawns (Vietnam) + 8.50

Desserts

Apple sorbet
with Berliner Luft
13.00

Coupe Baileys
vanilla ice cream, Baileys,
coffee topping and whipped cream
14.50

Handmade Vacherin
ice cream cake
with raspberry and vanilla ice cream,
Hotz pastry shop, Zurich
9.00

Lukewarm brownie
with sour cream ice cream and whipped cream
12.80

Apricot hazelnut cake Y

9.00