

Menu

Starters

Hand chopped Beef Tartare

from the beef trolley directly prepared at the table. Served with capers, homemade mustard, red onion and anchovies

25.00

Burrata

with fresh basil, cherry tomatoes olive oil and balsamic vinegar

17.00

Vitello

with tuna sauce, crispy caper berry and butter toast

18.00

Snacks

Golden tray

with jour burger, Philly cheese steak sandwich and dirty fries with bacon cheddar sauce

23.00

glass Champagne

12.00

Moules Frites with olio cream

16.50

Fritto Misto di Mare

with yuzu mayonnaise

15.50

Crispy jumbo shrimps

with avocado- and chili cream

16.50

Main Courses

Grilled tuna

Soy coriander butter, avocado mint cream Asian chilli vegetables and black sesame

33.00

Surf & Turf

with truffle-Parmesan-fries, grilled garden vegetables, cocktail sauce and basil cream

36.00

THE ONE AND ONLY

Wiener Schnitzel

with truffled fries and Viennese garnish

33.00

Vegan Steak

made from soy and peas with BBQ sauce on rocket salad with balsamic vinegar olive oil and cherry tomatoes

27.00

Plant Based Burger

with tomatoes, lettuce, caramelized onions vegan mayonnaise, ketchup and french fries

24.50

Grand Étage Philly Cheese Steak Sandwich

with fermented Chinese cabbage juniper gin onions and truffle fries

25.00

X.O. Beef Cheeseburger

with bacon, crispy onions, tomatoes coleslaw and rosemary-fries

24.00

Pasta out of the Grana loaf

Linguini in white wine sauce with rocket salad

18.00

with Parma ham ... 5.00

with avocado ... 4.50

with grilled corn-fed chicken breast ... 7.50

with 4 garlic-prawns ... 11.00

OUR AMERICAN STEAK

USDA Prime

CERTIFIED IN NEBRASKA.
HIGHEST QUALITY LEVEL!

Prepared in the high temperature broiler. Medium Rare the steak unfolds the best flavour. Perfected with brown butter

The steak on the bone weighs 750g or more.

It is ideally for two people or one REAL Steak Lover.

Spotted and experienced at Peter Luger, Brooklyn, New York.

100 g ... 11.90

Including Omaha sauce and creamy spinach with Pignoli nuts

Lyoner caraffe house wine

0,47 l ... 18.50

SIDES

Garden vegetables fried in olive oil

Steak salad

Truffel fries with or without chili

for each additional side

5.00

SAUCES

Sauce Verte

BBQ Sauce

for each additional sauce

2.20

Desserts

San Sebastian cheesecake

with chocolate sauce and caramel ice cream

14.50

Sorbet

Lemon, mango, raspberry served in a champagne glass

19.00

Strawberry soup

with curd dumplings and mint pesto

14.00

Le Ménage-à-trois of cheese

Parmesan, Taleggio & Tête de Moine chutney, grilled baby-pinnacle with mango jam, basil jelly and fig mustard

22.50

Salads

Caesar Salad with Grana

16.00

with grilled chicken breast

22.00

with 4 prawns

27.00

PLEASE ASK OUR SERVICE STAFF FOR INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES THAT COULD CAUSE AN ALLERGIC REACTION OR INTOLERANCE. ALL PRICES IN EURO. VAT INCLUDED.

COVER CHARGE PER PERSON 3.90