

„NOT JUST FOR MEN“

(S)teak it easy at Restaurant Extrablatt

APPETIZERS

CHF

CARPACCIO OF GRAUBÜNDEN PASTURE VEAL

WITH TRUFFLE CREAM, TOMATO SALSA, BELPER KNOLLE (POTATO),
FRESH HERBS, FOCACCIA & WILDFLOWERS

32.50

PANZANELLA BREAD SALAD

WITH SUN-RIPENED, COLOURFUL CHERRY TOMATOES, RED ONIONS,
BASIL, RED WINE VINEGAR, RHINE VALLEY CUCUMBER AND
BRIEFLY SEARED STRIPS OF PASTURE BEEF FROM GRAUBÜNDEN

29,50

SOUP

COLD, CREAMY CUCUMBER SOUP

WITH FRESH DILL, CRÈME FRAICHE, GINGER AND OLIVE OIL

14,50

MAIN COURSES

BEEF TOMAHAWK IE (APPROX. 1KG) FOR 2 GUESTS

SLOW COOKED, CARVED AT THE TABLE

135, --

PREPARATION TIME APPROX. 45 MINUTES

CHATEAUBRIAND SWISS PRIME RIND (500G) FOR 2 GUESTS

SLOW COOKED, CARVED AT THE TABLE

115, --

PREPARATION TIME APPROX. 45 MINUTES

CÔTES DE BOEUF SWISS PRIME RIND (APPROX. 500G) FOR 2 GUESTS

SLOW COOKED, CARVED AT THE TABLE

88, -

PREPARATION TIME APPROX. 45 MINUTES

VEAL CHOP SEETAL/FREIAMT (APPROX. 300G) FOR 1 GUEST

SLOW COOKED, CARVED AT THE TABLE

60, -

PREPARATION TIME APPROX. 30 MINUTES

WE RECOMMEND THE FOLLOWING SIDES AND SAUCES

SIDES:

SMALL, CLASSIC CAESAR SALAD WITH ROMAINE LETTUCE AND SPRINZ

8,50

SAUTIÉED SPINACH

6,00

WARM, MEDITERRANEAN ANTIPASTI VEGETABLES

6,00

OVEN-FRESH POTATO GRATIN

6,00

TRUFFLED FRENCH FRIES

8,50

MASHED POTATOES WITH CRISPY ONIONS

6,00

SAUCES:

BEARNAISE SAUCE

4,00

COGNAC PFEPPERCORN SAUCE

4,00

CHIMICHURRI SAUCE

4,00

CREAMY TRUFFLE SAUCE

6,00

For information about ingredients in our dishes that may cause allergies or intolerances, please
feel free to ask our staff.

Prices are in Swiss Francs and include VAT.

EXECUTIVE CHEF MARKUS LINDNER