

STARTERS

La Burjala canned sardines with seaweed butter	32.-	Grilled bone marrow, farmhouse bread	29.-
57° Bison tartar flavored with whisky, pepper & smoked salt	32.-	Maryland crab cakes, lime & ginger relish	29.-
Tuna ceviche, jalapeños & spring onions	29.-	Supergreen salad, chicken tikka masala skewer	32.-
Deep fried calamari with squid ink	29.-	Crayfish bisque	24.-
Caesar salad with roasted free-range chicken	28.-	Local quinoa with king prawns, avocado, pomegranate	34.-
Organic shrimp cocktail with Calypso dressing	31.-	Andalusian gazpacho - Pata Negra ham	24.-

GRILL AND ROTISSERIE

STEAK

Swiss, alpine ribeye steak	250gr	65.-
100% natural sirloin steak	250gr	72.-

BEEF RIB AND T-BONE | 2 persons

57° Swiss Angus T-Bone	800g per person	85.-
Irish Hereford Tomahawk	800g per person	85.-

BEEF TENDERLOIN

Swiss Alpine tenderloin	200g	66.-
Irish Hereford Chateaubriand	400g per person	73.-

SAUCES

Homemade butter relish, Sarawak pepper, Béarnaise, B.B.Q, Teriyaki, chimichurri

FISH & SHELLFISH

Grilled octopus with hummus	47.-
"Meunière" perch fillets from the lake subject to availability	63.-
Pan-seared seabream fillet, piquillos pepper & basil oil	58.-
Grilled king prawns with garlic, parsley & chips	56.-

DESSERTS

Soufflé glacé verbena & stewed apricots	19.-
Melba peach	16.-
57° Pavlova, Gruyère double cream, raspberry	18.-
Puff pastry, white chocolate & Mara des bois strawberry	18.-
Mascarpone- coffee tirami'chou	18.-
Chocolate mousse	16.-

CHICKEN RÔTISSERIE | 40 min. cooking

57° Organic grass-fed chicken from the Alps	2 kg	2 or 4 persons	118.-
Grass-fed chicken	1.8 kg	2 or 4 persons	82.-
Swiss chicken	450 gr	1 person	42.-

WALLIS LAMB & PORK

Alpstein lamb leg steak, oregano	44.-
Pork spare-ribs, BBQ sauce	41.-

SWISS VEAL

Grilled spider steak	52.-
Veal rib	65.-

BURGER

57° grilled cheese Angus beef burger, crispy bacon	38.-
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Our dishes « Grill and Rôtisserie » are served with a choice of sauce, green salad, traditional mashed potato or French fries.

SIDE DISHES

Green peas with bacon	8.-
Sautéed mushrooms	15.-
Triple cooked fries with truffle & parmesan	12.-
Traditional mashed potato	10.-
Roasted cauliflower with paprika	12.-
Zucchini flower from Bremblens & vegetables	14.-

DAILY SPECIAL

FROM MONDAY TO FRIDAY FOR LUNCH

32.-