Menu

route twenty·six
STEAKHOUSE

Vorspeisen | Appetizers

Gemischter Salat | Mixed Salad 14

Caprese-Salat | Caprese salad 18
Datterini Tomaten I Büffelmozzarella I Basilikum
Datterini tomatoes I buffalo mozzarella I Basil

Pulpo 29
Stampfkartoffeln | Scamorza | Artischocken | Peperoni-Mayonnaise
Mashed potatoes | Scamorza | artichokes | bell pepper mayonnaise

Roastbeef Cipriani 26
Kalter Roastbeefteller | hausgemachte Pickles | Cipriani-Mayonnaise | Meerrettich
Cold roast beef | homemade pickles | Cipriani mayonnaise | horseradish

Saku Tuna 32
Krabbentartare | Miso | Buchenpilze | Saku Tuna | Wasabi-Mayonnaise
Crab tartare | miso | beech mushrooms | Saku tuna | wasabi mayonnaise

Suppen | Soups

Kürbiscremesuppe | Pumpkin soup 14
Kürbiskerne | Kürbiskernöl
Pumpkin seeds | pumpkin seed oil

Hummerbisque | Lobster Bisque 22
Cognac

- Vegetarisch I Vegetarian
- Glutenfrei I Gluten-free

Mit frischem Trüffel verfeinern
Add fresh truffle
5 g | +CHF 8

Pasta e basta

Raviolini del Plin 26
Salbeibutter | Fleisch | Bratensauce | Parmesan
Sage butter | meat | jus | parmesan

Tagliatelle al ragù di cinghiale 29
Tagliatelle | Wildschweinragout
Tagliatelle | wild boar ragù

Burgers

Smoky Mountain 32
160 g Swiss Black Angus | Brioche Bun | Bergkäse | Speck | karamellisierte Zwiebeln | BBQ Sauce
Rauch-Mayonnaise | Salat | Essiggurken | Tomaten | Pommes frites
160 g Swiss Black Angus | Brioche Bun | Mountain cheese | bacon | caramelized onions | BBQ sauce
smoky mayonnaise | salad | pickles | tomato | French fries

Dirty Chicken 28
160 g Pouletbrust | Brioche Bun | Cheddar | knusprige Zwiebeln | Trüffelmayonnaise
Salat | Essiggurken | Tomaten | Pommes Frites
160 g Chicken breast | Brioche Bun | cheddar | fried onions | truffle mayonnaise
salad | pickles | tomato | French fries

Greedy Vegan 26
Portobello-Champignon | Paprika-Mayonnaise | Salat | Vegan Cheddar | Essiggurken | Tomaten
Brioche-Bun | Pommes frites
Portobello mushroom | paprika mayonnaise | lettuce | vegan Cheddar | pickles | tomatoes
brioche bun | French fries

Swiss Wagyu 38
150 g Swiss Wagyu | Brioche-Bun | Gruyère | schwarze Knoblauch-Mayonnaise | Rucola
Rotkraut | Tomaten | Twister Frites
150 g Swiss Wagyu | brioche bun | Gruyère | black garlic mayonnaise | rocket | red cabbage
tomatoes | twister fries

Menu

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STEAKHOUSE

Vom Grill | From the grill

Inklusive einer Beilage und einer Sauce Ihrer Wahl | Includes one side dish and one sauce of your choice.

Rindsfilet | Beef Fillet 180 g — 58

Rindsentrecote | Beef entrecote 160 g/220 g — 46/54

Rib Eye Steak 300 g — 66

Chicken Duet — 39
Pouletbrust | marinierte ausgelöste Pouletoberschenkel | Chimichurri
Chicken supreme | marinated boneless chicken thigh | chimichurri

Fillet de sole 220 g — 49
Seezungenfilets vom Grill
Grilled sole fillets

Riesencrevette | King Prawns — 46
Peperoncini-Knoblauchöl 4-Stück
Chili-Garlic oil 4 pieces

Signature dish

Kalbsossobuco | Veal ossobuco 350 g — 44
Gremolata | frittierte Tessiner Polenta | Wurzelgemüse
Gremolata | fried Ticino polenta | root vegetables

Kalbskotelett | Veal chop 350 g — 58
Butter | Salbei
Butter | Sage

Chateaubriand 600 g — 68 per person
Chateaubriand vom Grill | sautierte Pilze | Serviettenknödel | Rosmarinjus
Grilled Chateaubriand | sautéed mushrooms | bread dumplings | rosemary jus
ab 2 Personen - Preis pro Person | minimum 2 people - price per person

Mit frischem Trüffel verfeinern 5 g **| Add Fresh Truffle** 5 g — + 8

Beilagen | Sides — 7

Rahmspinat gratiniert mit Tomme | Creamed spinach with Tomme
Salzkartoffeln | Boiled potatoes
Pommes frites | French fries
Tagesgemüse | Vegetables
Tagliatelle | Tagliatelle

Saucen | Sauces — 7

Pfeffersauce | Pepper sauce
Chimichurri
Pommery-Senf-Sauce | Pommery mustard sauce
Jus
Safransauce | Saffron sauce

Meat declaration: Poulet (CH), Entrecôte (CH), Rib Eye (AR), Rindsfilet (CH), Kalb (CH), Speck (CH), Sole (NL), Wagyu (CH) Thunfisch (VN), Pulpo (SPA), Lachs (SCH), Hummer (CA), Rindsburger (CH) , Lamm (NZ), Riesencrevetten (VN), Clubsteak (CH),Tomahawk (CH).
Chicken (CH), Entrecote (CH), Rib Eye (AR), Beef Filet (CH), Veal (CH), Bacon (CH), Sole (NL), Tuna (VN), Salmon (SCH), Lobster (CA), Beef Burger (CH), Wagyu (CH), Lamb (NZ), King Prawns (VN), Clubsteak (CH), Tomahawk (CH), Pork (CH), Pulpo (SPA), Boar (AT).
Alle Preise in CHF inkl. MwSt. Einige Gerichte können Allergene enthalten. Bei Allergien wenden Sie sich bitte an unser Team – wir helfen Ihnen gerne bei der Auswahl.
All prices in CHF including VAT. Some dishes may contain allergens. If you have allergies, we ask that you to contact our team. We are happy to help you with the choice.