



THE GRILL
EST. 2016



SUSHI & STREETFOOD

THAI CURRY-SOUP -SPICY- GRILLED SCALLOP	10,-
VEGETARIAN ROLL GREEN ASPARAGUS, CUCUMBER AVOCADO, SISHO CRESSE ¹	16,-
ROCK-SHRIMP TEMPURA ROLL "KANTON STYLE" CRISPY BLACK TIGER KING PRAWN, MAYONNAISE & WASABI, FRIED GREEN RICE	16,-
SEXY FREAK WAVE ROLL CRISPY SALMON CUCUMBER, AVOCADO	16,-
SCALLOP ROLL SCALLOP, SALMON CUCUMBER, YUZU TOGARASHI PEPPER	18,-
THE SIX ELEMENTS ROLL SALMON, TUNA, HAMACHI, AVOCADO, CUCUMBER, SHINKO	18,-
CRISPY YELLOWFIN TUNA ROLL YELLOWFIN TUNA SASHIMI, TOGARASHI APPLE CHIP, YOGHURT SAUCE	18,-
BLACK ANGUS TRUFFEL BEEF RARE BLACK ANGUS BEEF TATAKI PONZU & TRUFFLE SAUCE, SHISO, ORANGE	22,-

SASHIMI, SUSHI & OYSTERS

NIGIRI PREMIUM SELECTION THE GRILL SALMON	4,-
TUNA	5,-
HAMACHI	5,-
WAGYU BEEF	8,-
TORO	9,-
SASHIMI PREMIUM SELECTION THE GRILL SALMON	3,-
TUNA	4,-
HAMACHI	5,-
TORO	9,-
CEVICHE "NIKKEI STYLE" RAW FISH & SEAFOOD CHERRY TOMATOES, LECHE DE TIGRE YUZU-TOGARASHI PEPPER, JALAPEÑOS	22,-
OMAKASE per pers. 46,- FAVOURITE CHOICE OF OUR SUSHI CHEF TUAN: THE JAPANESE TRADITION, OF LETTING THE CHEF CHOOSE YOUR ORDER	
AUSTERN FINES DE CLAIRE SERVED WITH BUTTERED RYE BREAD & SHALLOT VINAIGRETTE ⁵⁾	PIECE. 5,-

SPECIALS

CAESAR SALAD THE GRILL STYLE ROMAIN LETTUCE / CAESAR CARDINI DRESSING ⁵⁾	12,-
WILD BROCCOLI GRILLED, POACHED EGG, BLACK TRUFFLE	16,-
CAESAR SALAD PARMESAN DRESSING ⁵⁾ AND N° 1 GRILLED GAMBAS -SPICY- N° 2 STRIPES OF BEEF TENDERLOIN N° 3 GRILLED HALF LOBSTER	26,- 28,- 36,-
TARTAR OF US PRIME BEEF CAPERS, ANCHOVIES, EGG, DIJON MUSTARD, SHALLOTS ⁵⁾	150 g 24,-
TERIYAKI TUNA FILLET RARE „NOBU-STYLE“ SAIKYO-MISO VEGETABLES POTATO PUREE WITH WASABI	34,-
LOBSTER „THE GRILL“ WHOLE GRILLED LOBSTER, CHIMICHURRI, CHILI MAYONNAISE, FRENCH FRIES „ROYALE“, SPINACH	56,-

FIND YOUR FAVOURITE

TRUFFELED BEEF BURGER 250 G PRIME BEEF, BLACK TRUFFLE, ICEBERG LETTUCHE, TRUFFLED MAYONNAISE, BRIOCHE-BUN, ⁵⁾¹⁴⁾	28,-
FLANK STEAK US PRIME BEEF GOP NEBRASKA, STRONG MARBELING	~300 g 32,-
RUMPSTEAK DRY AGED GERMANY, DRY AGED ON THE BONE	400 g 36,-
ONGLET VOM BISON BUTCHERS WIFE FAVOURITE! INTENSE AND TENDER	~300 g 38,-
RIB EYE, POMMERN DRY AGED STRONG FAT MARBLING	300 g 40,-
T-BONE-STEAK DRY AGED NEBRASKA, 21 DAYS DRY AGED ON THE BONE	~600 g 64,-

TENDERLOINS

BEEF TENDERLOIN GERMANY, BADEN-WÜRTTEMBERG	~250 g 38,-
IRISH TENDERLOIN FROM JOHN STONE 21 DAYS DRY AGED	~250 g 42,-
FILET NATURAL BLACK ANGUS MS ₃₊ AUSTRALIA JACK'S CREEK FARM GRAIN FED	~250 g 46,-
EXCELLENCE FROM FARM TO TABLE OZAKI WAGYU STRIPLOIN AUSTRALIA, JACK CREEK FARM MARBLING 7-8	~150 g 84,-
WAGYU FILET AUSTRALIA, JACK CREEK FARM MARBLING 7-8	~200 g 94,-
SURF & TURF „THE GRILL“ BEEF TENDERLOIN GERMANY (~200g) 1/2 GRILLED LOBSTER, COCKTAIL SAUCE AND TWO SIDES	68,-

FOR TWO OR MORE

DRY AGED CLUB-STEAK ab 600 g pro 100 g BONE IN ROASTBEEF AGED FOR 60 DAYS, GERMANY, BADEN-WÜRTTEMBERG	14,-
PORTERHOUSE USA ~1200g THE QUEEN OF STEAKS ROASTBEEF AND TENDERLOIN GRILLED ON THE BONE	pro 100 g 14,-
TOMAHAWK STEAK DRY AGED RIB EYE WITH COMPLETE RIB BONE	pro 100 g 14,-
CHATEAUBRIAND ab 600 g FOR 2 OR MORE- BEEF TENDERLOIN, GERMANY, BADEN-WÜRTTEMBERG FRIED IN ONE PIECE	pro 100 g 14,-

THE BEST STEAK IS ONLY PERFECT SERVED WITH THE OPTIMUM DEGREE OF DONENESS. PLEASE ASK OUR STAFF

PREPARATION TIME OF OUR STEAKS IS BETWEEN 30 AND 40 MIN, ACCORDING TO THEIR WEIGHT.
THE INDICATED WEIGHTS ARE GROSS WEIGHTS BEFORE PREPARATION.

SIDES

FRENCH FRIES & TRUFFELD MAYONNAISE	5,-
POTATO PUREE	5,-
ROSEMARY POTATOES	5,-

VEGETABLES

SPINACH	5,-
CARROTS WITH TERRAGON	5,-
GRILLED WILD BROCCOLI	5,-

SAUCEN

CHIMICHURRI	4,-
MADAGASKAR PEPPERCORN SAUCE	4,-
BÉARNAISE SAUCE	4,-

DESSERTS

AFFOGATO ESPRESSO, VANILLA ICE CREAM ¹⁾	6,-
CRÈME BRÛLÉE (VANILLA BURT CEAM) PISTACHIOS ICE CREAM	10,-

DESSERTS

PISTACHIOS ICE CREAM CHOCOLATE-CHIPS, FRESH MINT	8,-
BLACK MAGIC CHOCOLATE CAKE COCONUT ICE CREAM	10,-

DESSERTS

OUR VERY SPECIAL LEMON SHERBET SERVED WITH BÉNAZET VODKA	8,-
APPLETART „THE GRILL“ -LUKEWARM VANILLA ICE CREAM-	10,-