



THE GRILL  
EST. 2016

SUSHI & STREETFOOD

THAI CURRY-SOUP -SPICY- GRILLED SCALLOP	
VEGETARIAN ROLL GREEN ASPARAGUS, CUCUMBER AVOCADO, SISHO CRESS <sup>2</sup>	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,-
ROCK-SHRIMP TEMPURA BLACK TIGER GAMBAS MAYONNAISE WITH YUZU AND CHILI	18,-
SPICY TUNA ROLL YELLOW FIN TUNA, CUCUMBER, CHIVES, CHILI, SESAME	18,-
CRUNCHY ROLL SOFT SHELL CRAB TEMPURA, CUCUMBER AVOCADO, MANGO, TOGARASHI	22,-

SASHIMI, SUSHI & OYSTERS

Euro		Euro
10,-	NIGIRI PREMIUM SELECTION THE GRILL	2 pieces
	SALMON	4,-
	TUNA	4,-
	HAMACHI	6,-
	WAGYU BEEF	8,-
	SASHIMI PREMIUM SELECTION THE GRILL	2 pieces
18,-	SALMON	4,-
	TUNA	4,-
	HAMACHI	6,-
	SUSHI MORIAWASE	per pers. 45,-
18,-	FAVOURITE CHEF'S CHOICE OF SUSHI ROLLS & SASHIMI NIGIRI TOGARASHI CRUNCH, WASABI <sup>1)2)3)</sup>	
22,-	AUSTERN FINES DE CLAIRE ZU UNSEREN AUSTERN SERVIERTEN WIR CHESTERBROT & SCHALOTTEN-VINAIGRETTE <sup>5)</sup>	STK. 5,-

SPECIALS

	ROMAIN LETTUCE THE GRILL STYLE CROÛTONS, CAESAR CARDINI DRESSING <sup>5)</sup>	12,-
	WILD BROCCOLI GRILLED, POACHED EGG, BLACK TRUFFLE	16,-
	ROMAIN LETTUCE THE GRILL STYLE PARMESAN DRESSING 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 <sup>5)</sup>	150 g 24,-
	BLACK COD MISO GLAZED BLACK COD GINGER, RICE	34,-
	LOBSTER „THE GRILL“ WHOLE GRILLED LOBSTER, CHIMICHURRI, CHILI MAYONNAISE, FRENCH FRIES „ROYAL“, SPINACH	58,-

FIND YOUR FAVOURITE

WAGYU BEEF BURGER 200 G JACK CREEK PRIME BEEF, BLACK TRUFFLE, ICEBERG LETTUCHE, TRUFFLED MAYONNAISE, BRIOCHE-BUN, <sup>5)14)</sup>	32,-
FLANK STEAK US PRIME BEEF GOP NEBRASKA, STRONG MARBLING	~300 g 32,-
RIB EYE, GERMANY STRONG FAT MARBLING	~300 g 34,-
RUMPSTEAK DRY AGED GERMANY, DRY AGED ON THE BONE	~400 g 36,-
ONGLET OF US BEEF BUTCHERS WIFE FAVOURITE! INTENSE AND TENDER	~300 g 38,-
T-BONE-STEAK DRY AGED ~600 g NEBRASKA, 21 DAYS DRY AGED ON THE BONE	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 MS3+ AUSTRALIA JACK 'S CREEK FARM GRAIN FED	~250 g 46,-
EXCELLENCE FROM FARM TO TABLE OZAKI WAGYU STRIPLAIN 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 up from 600 g pro 100 g	14,-
BONE IN ROASTBEEF AGED FOR 60 DAYS, GERMANY, BADEN-WÜRTTEMBERG	
PORTERHOUSE USA ~1200g pro 100 g	14,-
THE QUEEN OF STEAKS ROASTBEEF AND TENDERLOIN GRILLED ON THE BONE	
TOMAHAWK STEAK pro 100 g	14,-
DRY AGED RIB EYE WITH COMPLETE RIB BONE	
CHATEAUBRIAND ab 600 g pro 100 g	14,-
FOR 2 OR MORE- BEEF TENDERLOIN, GERMANY, BADEN-WÜRTTEMBERG FRIED IN ONE PIECE	

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	4,-
POTATO PUREE	4,-
ROSEMARY POTATOES	4,-

VEGETABLES

SPINACH	4,-
CARROTS WITH TERRAGON	4,-
GRILLED WILD BROCCOLI	4,-

SAUCEN

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

DESSERTS

AFFOGATO ESPRESSO, VANILLA ICE CREAM	6,-
CRÈME BRÛLÉE (VANILLA BURNT CREAM) 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,-