



WEEKDAY EXECUTIVE SET LUNCH

2-COURSE SET LUNCH AT \$35
SET LUNCH WITH A GLASS OF PREMIUM
HOUSE POUR WINE OR PROSECCO AT \$45

APPETIZERS

NEW ZEALAND KING SALMON CEVICHE

SHALLOTS, RED DRAGON FRUIT, BERRIES,
CITRUS SEGMENTS, JAMON BITS

OR

WURSTSALAT

SWISS – GERMAN SAUSAGE SALAD
(VEGETARIAN OPTION AVAILABLE)

OR

SEARED FOIE GRAS | +9

PEAR, FIGS, AGED BALSAMIC

MAINS

STEAK FRITES

BEARNAISE, GREENS

OR

GRILLED BLUCURRENT SNAPPER

BABY SPINACH, DILL, CAPERS AND BACON ALA MEUNIERE

OR

FUSILLI PASTA (V)

SPICY TOMATO, MILK CHEESE, BASIL

DESSERTS | +9

ASSORTED FRUIT SORBET (VG)

OR

DESSERT OF THE DAY

SIDES | +10

ARUGULA SALAD

PEAR, RICOTTA, WALNUT, BALSAMIC

THICK CUT CHIPS

CHIPOTLE AIOLI

GARLIC SAUTEED SWISS CHARD

BROWN BUTTER BLUMENKOHL

WEEKEND FAMILY LUNCH FEAST

FARMHOUSE | 88

FRENCH CORNISH HEN

POTATO PUREE

BROWN BUTTERED BLUMENKOHL

FARM SALAD

MILK CHEESE, TOMATO, WALNUT, BALSAMIC

SERVES 3 PAX

FISHERMAN'S PLATE | 98

400G GRILLED CATCH OF THE DAY

TEMPURA PRAWNS & OYSTERS

GRILLED SCALLOPS

PURPLE CABBAGE & CARROT SLAW

BURNT LEMON

THICK CUT CHIPS

KETCHUP & TARTARE SAUCE

SERVES 3 PAX

THE BUTCHERY | 108

450G ANGUS PORTERHOUSE

CAREMELIZED ONION OVEN POTATOES

BUTTERED SWISS CHARD

FARM SALAD

MILK CHEESE, TOMATO, WALNUT, BALSAMIC
SAUCES: CHIPOTLE, HOLLANDAISE & RED WINE JUS

SERVES 3 PAX

ADD ON

1KG FRENCH CORNISH HEN | 40

400G CATCH OF THE DAY | 45

450G PORTERHOUSE | 50



M E N U

T A P A S - S T Y L E A P P E T I Z E R S

QUINOA SALAD (V) | \$19

AVOCADO, HEIRLOOM TOMATOES, OLIVE, FIGS,
ARTICHOKE, BELL PEPPER EMULSION

CHARRED BROCCOLINI | \$22

GRATED GRUYERE CHEESE, PEARL ONION,
SLICED CORNICHON, SPECK HAM

SIGNATURE ARBENZ CHEF SALAD (V) | \$24

GREENS, FIGS, AVOCADO, WALNUT, TOMATO,
STRACCIATELLA, HERBS BALSAMIC

WURSTSALAT | \$25

CERVELAT SAUSAGE SALAD, SHALLOTS, GRUYERE,
GHERKINS, TOMATO, GREENS, BRIOCHE TOAST

SWISS CHEESE SELECTION (V) | \$26

WITH CONDIMENTS

BUTCHER'S CHARCUTERIE | \$26

WITH PICKLES

NEW ZEALAND KING SALMON CEVICHE | \$27

SHALLOTS, RED DRAGON FRUIT, BERRIES,
CITRUS SEGMENTS, JAMON BITS

HALF DOZEN SEASONAL OYSTERS | \$28

HERBS MIGNONETTE & LEMON

CLASSICAL TENDERLOIN STEAK TARTARE | \$28

CAPERS, SHALLOT, BRANDY, CHIVE, TOAST

M A I N S

FREGOLA SARDA (V) | \$25

TOMATO, BASIL, PECORINO, BROCCOLINI STRIPS

FUSILLI PASTA | \$29

SPICY TOMATO, MILK CHEESE, BASIL, CHARRED SCALLOPS

BLUCURRENT GRILLED GROUPER FILLET | \$32

BABY SPINACH, DILL, CAPERS AND BACON ALA MEUNIERE

PINOT NOIR RED WINE BRAISED

WAGYU SHORT RIBS | \$36

WITH PARMESAN POTATO MOUSSELINE

VEAL CORDON BLEU | \$37

RACLETTE, POTATO PUREE, WHITE WINE MIX MUSHROOMS, PETIT POIS

BERNER PLATTER | \$38

SAUERKRAUT, POTATOES, SAUSAGES, SMOKED MEAT, BEEF STEW, BASIL

BEEF FONDUE | \$79

CUBES OF BEEF TENDERLOIN, FRIES, SALAD,
HOUSE SAUCES AND CONDIMENTS

V = VEGETARIAN / VG = VEGAN

NETT PRICES INDICATED ARE VALID FOR PAYMENT
VIA SWISS CLUB MEMBERSHIP CARD ONLY.

A 20% SURCHARGE WILL BE LEVIED FOR PAYMENT VIA CREDIT CARDS.

F R O M T H E J O S P E R C H A R C O A L G R I L L

FRENCH CORNISH HEN | \$22 / \$40

BONE IN IBERICO PORK LOIN | \$42

300G

ARGENTINIAN GRASS FED TENDERLOIN | \$45

250G

STOCKYARD WAGYU BEEF SIRLOIN | \$48

MBS 6+ 250G

WILD SUSTAINABLE WHOLE GREEN LOBSTER | \$48

GRAIN MUSTARD EMULSION

TENDER VALLEY FULL BLOOD

WAGYU SCOTCH RIBEYE | \$52

MBS 7+ 300G

LITTLE JOE WAGYU PORTERHOUSE | \$148

MBS 4+ 1.3KG (2 DAYS PRE ORDER)

SAUCES (CHOOSE 1)

RED WINE JUS | CHIMICHURRI | PINK PEPPER CORN | BEARNAISE
MINT JELLY | CURRY GEWURZ KETCHUP | CREAMY HORSERADISH

S I D E S / S O U P

ARUGULA SALAD | \$12

PEAR, MILK CHEESE, WALNUT, BALSAMIC

THICK CUT CHIPS | \$12

CHIPOTLE AIOLI

GARLIC SAUTEED SWISS CHARD | \$13

BROWN BUTTER BLUMENKOHL | \$13

CARAMELIZED ONION OVEN POTATOES | \$14

PORCINI MUSHROOM SOUP | \$19

WITH GARLIC TOAST

D E S S E R T S

ASSORTED FRUIT SORBET (VG) | \$12

MODERN APPLE STRUDEL | \$14

VANILLA CREME & TROPICAL BERRIES

ASSORTED CHOCOLATE VARIATIONS | \$15

AFFOGATO | \$15

DOUBLE SCOOP VANILLA ICE CREAM, AMARETTO,
ESPRESSO, SPONGE FINGER

MARSALA & KAHLUA LIQUEUR

CLASSICAL TIRAMISU | \$16

ZUGER KIRSCHTORTE | \$16

CLASSICAL TIRAMISU CAKE | \$68

500G | 3 DAYS ADVANCE ORDER