

# BEEF' ØR

Butcher and Chef's

## Inputs

Our hand-cured Wagyu WestHolme meat, sliced Berkel-style

24 .-

BeefØr salad

*Lettuce, duck breast, smoked serac, hazelnuts, onion pickles, sbrinz and mustard*

16.-

Ajo Blanco

*White gazpacho with sweet garlic, chorizo, almonds and sun-dried tomatoes*

16.-

Terrine of foie gras and Swiss beef in gravelax,  
veal jus and sherry onion conJict

21.-

Beef tartare

*Tomato sorbet, mozzarella mousse and merlot reduction*

24 .-

Dry Aged Swordfish Tartar

Black lemon ice cream, citrus declension and tarragon beurre blanc

26.-

## Hot starters

Josper marrow bone

15 .-

Croquettes with cheese and Valais dried meat

17.-

63.2° Egg meurette style, parsley mousseline

21.-

In case of allergies, please ask our service team for advice.

## Best of Beef

*Our butchers carefully select the finest cuts to ensure that we offer you the very best in exceptional meat.*

*Our chefs cook with Jospir, combining the flavors of barbecue cooking with the precision of oven-cooked meat.*

*All our meats are served with homemade sourdough foccacia, olive oil, Aleur de sel and java pepper.*

## Stale Swiss selection

*A meat with character, generous marbling, juicy and rustic aromas.*

Fillet 200 gr. 43 .-

Rib steak 200 gr. 42 .-

Prime rib, about 800 gr. 120 .-

## World selection

*These meats are characterized by extreme tenderness. Maturation reveals exceptional aromas and an incomparable texture.*

Fillet 200 gr. 49 .-

Rib steak 200 gr. 48 .-

Rib of beef, approx. 800 gr. 168 .-

Veal chop about 450 gr. 65 .-

Pluma de pata negra Ibéricamente 100% Bellota 200gr. 49.-

(the origins of the meats will be announced as they arrive)

By default, our meats are cooked rare to bring out all their flavours and avoid drying out.

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## **WestHolme**

### **Australian Wagyu**

*Raised with passion in the unspoilt pastures of northern Australia, to produce meat with renowned marbling and a buttery, rich, complex flavor.*

Tomahawk approx. 1.3 kg. 32.-/100gr

Picanha 200 gr. 68.-

Ribeye double 400 gr. 150.-

Double rib steak 400 gr. 118.-

## **Japanese selection**

*Japanese Wagyu is renowned for its incredibly marbled texture and rich, intense flavor. Wagyu Omi Gyu is one of the three best Japanese Wagyus, along with Kobe and Matsusaka. Unbeatable flavor.*

Wagyu Omi Gyu A5 Burger 48.-  
(150 grams of wagyu minced meat, caramelized onions, yuzu mayonnaise and marinated Chinese cabbage, served with beef fat fries )

Wagyu Omi Gyu A5 150 gr. 90.-

Kobe A5 150 gr. 150.-

## **Ember water**

Lean Corsican red label 200 gr. 36.-

Octopus 200 gr. 38.-

The fish is served with a creamy Jleur and lemon cabbage.

## **Suggestions for children**

Hamburger, fries and salad 18.-

Swiss rib steak, light potato and vegetable mousse 18.-

Salmon, béarnaise sauce, fries in beef fat and vegetables 18.-

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## **Prime rib menu**

### **For two people**

Terrine of foie gras and Swiss beef in gravelax,  
veal jus and sherry onion conJict

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Swiss prime rib, approx. 800 gr. with  
4 toppings to choose from

-

Dark chocolate ProJiterole

216 for two people

(Supplement for the World Coast + 48CHF)

## **Beef'Ør" tasting menu**

### **For two people**

Terrine of foie gras and Swiss beef in gravelax,  
veal jus and sherry onion conJict

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Matured tenderloin on the bone 30  
days 200gr. Ribeye Wagyu

Westholme 200gr.

World selection rib steak 200gr. with  
4 toppings to choose from

-

Lemon and orange meringue tart

260 for two people

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## Wagyu" tasting menu For two people

Westholme Wagyu home-cured meat 100gr.

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Picanha Westholme 200 gr.

Japanese Wagyu Omi Gyu A5 150 gr.

Chuck tail Flap Westholme 150 gr.

with

4 toppings to choose from

-

Beef Ør Tiramisu

360 for two people

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## Sauces and toppings

Morel sauce 6 .- Béarnaise

mousse 4 .- Foie gras and port

sauce 6 .

Light potato mousse 6 .- Beef fat fries 7

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Sweet potato purée, lime and coriander cream 7.00 -

Macaroni gratin with Alpine cheeses 8.00

Braised "Padron" peppers 8 .- Broccoli,

hazelnut butter and almonds 6 .- Grilled

cauliflower, aiòlicatalan .-

Peas, mushrooms and bacon 7 .-

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## Cheese and desserts

Assiette de fromages affinés 18.-

Dark chocolate Profiterole 13.-

Lemon and orange meringue tart 13.-

Tiramisu Beef Ør 13.-

Olive 14.-

*Olive caramel / pine nuts / mascarpone ice cream with olive oil / quark mousse*

### The watered ones

Lemon and vodka sorbet 10.-

Apricot and apricotin sorbet 10.00 -

Dark chocolate and bourbon sorbet

10.00 - Vanilla and amber rum ice

cream 10.00 -

### Product sourcing:

Foie gras and duck: France

Salmon: Norway

Swordfish: Sri Lanka

Octopus and chorizo: Spain

Bacon and marrow bones:

Switzerland

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## Wines by the glass

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### Bubbles

Chandon Garden Spritz	Chandon		1 dl	10.-
Royale Réserve brut	Philipponnat		1 dl	14.-
Prosecco superiore "brut	Jaya		1 dl	8.-

### Rosé

Oeil-de-Perdrix "Solis selection	Château d'Auvernier, NE	2022	1 dl	9.-
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### White

Chasselas "Cuvée Beef'Or	Les Frères Dubois	2022	1 dl	9.-
Burgundy Aligoté	Philippe Cordonnier Estate	2022	1 dl	8.-
Il Bianco, IGT Tuscany	Bosco Alle Vigne	2021	75 cl	9.-
Petite Arvine "barrel	Cave des Tilleuls, Vétroz	2022	1 dl	12.-
Nicolas' favorite			1 dl	

### Red

Crêt-Balli	Maison Massy, Epesses	2020	1 dl	9.-
Syrah	Cave des Tilleuls, Vétroz	2022	1 dl	11.-
181 in Purezza DOC Bolgheri "cuvée BEEF'OR	Bosco Alle Vigne, Tuscany	2018	1 dl	14.-
Pinot Noir	Philippe Cordonnier Estate	2018	1 dl	13.-
Châteauneuf-du-Pape	Pierre Andrée	2020	1 dl	14.-
Margaux	Château Margaux	2017	1 dl	24.-

### Liquid

10-year tawny port	Graham's		6 cl	10.-
Ximénez Spinola "exceptional	José Antonio Zarzana	2022	1dl	11.-
Pinot Gris/Gewurztraminer	Bouvet-Jablor	2022	1dl	16.-
Saké Nigori Umashu	Asahara Shuzo, Japan		6 cl	7.-

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## Minerals

San Pellegrino		50cl	6.-
Filtered water B-WTR		75cl	5.-
San Pellegrino		50cl	6.-
Lurisia" lemonade		33cl	5.5.-
Coca Cola, Coca Cola Zero		33cl	6.-
Iced white tea with alpine mint		33cl	7.-
Ginger BEER		15cl	5.-
Juices & Nectars:			
	Apricot	25cl	7.-
	Pear	25cl	7.-
	Apple	25cl	7.-
	Raspberry apple	25cl	7.-
	Milling cutter	25cl	7.-
	Tomato	25cl	7.-
San bitter		1dl	5.-
Syrup		25cl	4.-

## Aperitifs

Absinthe, La Guilloudtine, NE	68% vol.	4cl	12.-
Red Martini/White Martini	15%	4cl	9.-
Campari	25%	4cl	9.-
Kir White wine		1dl	9.-
Kir Royal		1dl	15.-
Suze	20%	4cl	9.-
Swiss Vermouth Red/White Jsotta	17%	4cl	9.-

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