



BEEF'ØR

CHEFS & BUTCHERS

M E N U

COLD STARTERS

Beef Or Salad

Lettuce, dried meat, mustard sauce, hazelnuts, pickled onions, and sbrinz cheese

CHF 14.00.-

Burrata, Parma Ham

CHF 21.00.-

Jamon Iberico and bread with tomato

CHF 28.00.-

Black Angus Filet Tartare

Pickled onions, capers, sbrinz cheese & béarnaise mousse

CHF 21.00.-

Homemade toasted brioche & Wagyu Gyu dried meat

CHF 29.00.-

Buffalo mozzarella & confit cherry tomatoes

CHF 21.00.-

Confit octopus

White gazpacho, almonds & dried tomatoes

CHF 24.00.-

HOT STARTERS

Cheese croquettes & Valais dried meat

CHF 17.00.-

Egg at 63.2° like a Carbonara

CHF 21.00.-

Homemade bao with Japanese Wagyu Gyu

Pulled & lacquered

CHF 29.00.-

*Our team will be happy to inform you about any potential allergens or ingredients that could cause intolerances.
Since our dishes are fresh, homemade, and cooked to order, we thank you for your patience in case of any wait.*

THE BEST OF ARGENTINE MEAT

Our selection of Argentine meats is the result of unique craftsmanship and a tradition passed down through generations. Sourced from the best breeds and raised with respect for nature, they stand out for their extraordinary tenderness and elegant flavors that captivate meat lovers. Each cut tells the authenticity of a territory and the passion of a country where meat is a true culture.

Black Angus Beef Fillet (200 g)
CHF 49.00.-

Black Angus Beef Entrecôte (200 g)
CHF 48.00.-

Black Angus Beef Picanha (200 g)
CHF 44.00.-

Black Angus Beef Ribeye (200 g)
CHF 49.00.-

THE BEST OF SWISS MEAT

Our selection of Swiss beef and Hérens celebrates a breed emblematic of the Valais region. Raised with respect for alpine traditions, this rare meat wins over with its delicacy, bold taste, and incomparable texture. Each cut reflects the authenticity of a unique territory and the passion of Swiss craftsmanship passed down from generation to generation.

Hérens Beef Ribeye (200 g)
CHF 39.00.-

Swiss Beef Fillet (200 g)
CHF 45.00.-

Swiss Beef Hamburger
Smoked paprika mayonnaise & Cheddar cream, pickled peppers, confit onions & fries
Served with beef fat fries
CHF 29.00.-

THE BEST OF AUSTRALIAN MEAT

Our selection of Westholme meats embodies Australian excellence. Born from a respectful farming practice, these unique cuts combine generous marbling, silky tenderness, and intense flavors. A true global reference, Australian Wagyu beef captivates with its delicate balance of rich aroma and elegance on the palate.

Wagyu Picanha (200 g)
CHF 75.00.-

Wagyu Ribeye (400 g)
For two people – To share
CHF 79.00.-/person

Wagyu Entrecôte (400 g)
For two people – To share
CHF 75.00.-/person

THE BEST OF JAPANESE MEAT

Our selection of Japanese Wagyu represents the pinnacle of butchery art. Raised with patience and meticulous care, this rare and refined beef stands out for its exceptional marbling, melting texture, and delicate aromas. Each cut is a unique experience, symbolizing an unparalleled culinary and cultural heritage.

Satsuma Gyu A5 Wagyu Hamburger
Smoked paprika mayonnaise & Cheddar cream. Served with beef fat fries
CHF 59.00.-

Satsuma Gyu A5 Wagyu (150 g)
CHF 99.00.-

THE BEST OF BEEF RIBS

Swiss beef reveals the nobility of our alpine traditions, with intense and balanced meat. The Rubia Gallega, a true treasure from Galicia, conquers with its generous marbling and deep flavors. The Northland, from northern pastures, expresses rare elegance and extraordinary tenderness. Three origins, three characters, one promise: the art of beef ribs in its highest expression.

Swiss Angus Beef Rib (approx. 800 g)

CHF 22,50 per 100g

CHF -180.00.-

Swiss Angus Beef T-Bone (approx. 800 g)

CHF 22,50 per 100g

CHF -180.00.-

Rubia Gallega Beef Rib (approx. 800 g)

CHF 30 per 100g

CHF -240.00.-

Rubia Gallega Beef T-Bone (approx. 800 g)

CHF 30 per 100g

CHF -240.00.-

Northland Beef Rib (approx. 800 g)

CHF 30 per 100g

CHF -240.00.-

The default cooking for our meats is rare, to best enhance all the flavors and preserve their juiciness.

PRODUCT ORIGIN

Octopus: Spain

Bread: Bread Store & Le Pain des Frouzes

SAUCES AND SIDE DISHES

Pepper Sauce
CHF 7.00.-

Chimichurri Sauce
CHF 5.00.-

Béarnaise Mousse
CHF 4.00.-

Light Potato Mousse
CHF 6.00.-

Beef Fat Fries
CHF 7.00.-

Sweet Potato Fries
CHF 7.00.-

Fried Plantains
CHF 8.00.-

"Padron" Peppers
Glazed with Teriyaki and Sesame
CHF 8.00.-

Broccoli
Hazelnut and Almond Butter
CHF 6.00.-

DISCOVERY MENU

Burrata, Parma Ham
&
Cheese Croquettes and Valais Dried Meat

Black Angus Beef Entrecôte (200 g)
Black Angus Beef Picanha (200 g)
Hérens Beef Ribeye (200 g)

served with

Light Potato Mousse
Broccoli
Light Potato Mousse
Beef Fat Fries
&
Chimichurri Sauce

Crème brûlée

CHF 99.00.- / person

MENU BEEF'ØR

Egg at 63.2° like a Carbonara

Black Angus Beef Fillet (200 g)
Westholme Wagyu Ribeye (200 g)
Westholme Wagyu Entrecôte (200 g)

served with

Beef Fat Fries
Sweet Potato Fries
Béarnaise Mousse

Chimichurri Sauce

Tiramisu

CHF 130.00.- / person

WAGYU MENU

Homemade Toasted Brioche & Japanese Wagyu Gyu Dried Meat

Homemade Bao with Shredded and Glazed Japanese Wagyu Gyu

Westholme Wagyu Picanha (200 g)
Westholme Wagyu Ribeye (200 g)
Satsuma Gyu A5 Wagyu (150 g)

served with

Beef Fat Fries
Broccoli
Hazelnut & Almond Butter

Béarnaise Mousse

Crème brûlée

CHF 180.00.- / person

DESSERTS

White Chocolate and Pistachio Fondant (20 min)

CHF 14.00.-

Tarte tatin

Served with a scoop of vanilla ice cream

CHF 14.00.-

Crème brûlée

CHF 13.00.-

Tiramisu

CHF 13.00.-

L'Olive

Olive caramel, pine nuts, olive oil ice cream, and séré mousse

CHF 13.00.-

Scoop of Ice Cream or Sorbet

Coffee, mascarpone, vanilla, chocolate, olive, lemon, Valais apricot, prosecco, Valais pear

CHF 5.00.-





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