

# HOT STONE GRILL

## Starters

Colorful garden salad with vegetable strips, seeds and nuts

Caesar salad
with bacon, Parmesan and croutons
17.00

Scottish smoked salmon with cream of horseradish, toast and butter 26.50

Onion rings
with tartar sauce
13.00

## Main courses

All dishes are served with rustic fries and Café de Paris, garlic and vegan BBQ sauce

Fillet of beef 150 g\*
45.00 each
\* additional 50 g: + 9.50

Bison entrecôte 150 g\* (USA) 48.00 each

\* additional 50 g: + 9.50

Fillet of horse 150 g\*
42.00 each
\* additional 50 g: + 9.50

Rib-eye steak 200 g

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Lamb loin 230 g (Austria)

Tuna steak 200 g (Australia) 42.00

MSC king prawns 6 pieces (Vietnam)
42.00

Vegetarian stone (\*)
with two kinds of marinated tofu on zucchini,
eggplants, bell peppers, onions, mushrooms and sweet corn
35.00

#### Captain's stone

Fillet of beef, rib-eye steak, fillet of horse, lamb loin (Austria), pork steak each 50 g
51.00

Additional 2 MSC king prawns (Vietnam) + 11.50

#### Desserts

Apple sorbet with Berliner Luft 13.00

Handmade Vacherin
ice cream cake
with raspberry and vanilla ice cream,
Hotz pastry shop, Dübendorf
9.30

Lukewarm brownie
with sour cream ice cream and whipped cream
12.80

Apricot hazelnut cake **(**)
9.00