

Boucherville



POP-UP
STEAKHOUSE

ST. MORITZ

THE MENU

STARTERS

BEEF TATAR «Belgian Art»

Bone marrow | brioche | anchovy

Small	80gr	26.50
Big	150gr	39.50

CAESAR SALAD 16.00

Baby romaine | aged parmesan | anchovy

Garlic croutons | Caesar dressing

+ Chili prawns	7.50
+ Cajun chicken	5.50

LOBSTER CAPPUCINO 16.50

Hennessy XO cream

FOIE GRAS TERRINE 32.50

Brioche | fig chutney | spicy popcorn

MAIN COURSE

1 Garnish and 1 sauce or Butter Included

BEEF

FILET

Metzgerei Saxer Val Mustair (Switzerland)

Queens Cut	180gr	43.00
Kings Cut	230gr	55.00

ENTRECÔTE

Metzgerei Saxer Val Mustair (Switzerland)

Queens Cut	180gr	39.00
Kings Cut	230gr	45.00
Emperors Cut	350g	61.00

COTE DE BÔEUF 13.00

Metzgerei Saxer (Switzerland) per 100gr
4 – 6 weeks Dry aged

FASSONA TOMAHAWK 16.00

Piemontese beef (Italy) per 100gr

OUDSLACH RIB-EYE 26.00

Dierendonck (Belgium) per 100gr
5 – 7 years old milk cow, special maturing



**MAKE
IT
FANCY**

+ Foie Gras	50gr	9.50
+ Lobster tail	100gr	19.50



MAIN COURSE

1 Garnish and 1 sauce or Butter Included

WEIDELAMM

NIERSTÜCK 37.00
(Ireland) ca. 200gr

PORC

BIERSCHWEIN RACK 36.00
(Switzerland) ca. 250gr

VEAL

VEAL CHOP 59.50
Milk veal (Switzerland) ca. 250gr

CHICKEN

MAISPOULARDE
SUPREME 29.50
(France) ca. 200gr



En Guete!
Enjoy!

GARNISH

CAJUN STEAKHOUSE FRIES
SWEET POTATO FRIES
FRENCH FRIES
GARLIC MASHED POTATOES
SEASONAL SAUTEED
VEGETABLES

5.50

KÄSESPÄTZLE
WILTED BABY SPINACH
GRILLED PORTOBELLO
CORN ON THE COB
GLAZED BABY CARROTS

7.00

SAUCES

CHIMICHURRI
BÉARNAISE
GREEN PEPPER SAUCE
BORDELAISE
CHORON
ROQUEFORT

3.00

BUTTERS

TRUFFLE BUTTER
YUZU BUTTER
PORCINI BUTTER

3.00