



ASCOT

Restaurant

## ASCOT's Starters

Glazed duck liver with salad bouquet, served with honey figs and brioche toast	CHF 24
„Caesar's Salad <b>ASCOT</b> “: crispy iceberg lettuce with savoury Parmesan mustard dressing, bacon, croûtons and Parmesan shavings	CHF 16 / 26
- with pan-fried Black Tiger prawns	CHF 21 / 39
- grilled breast of field grown chicken	CHF 34
- veal escalope "Prime"	CHF 38
- roasted US-beef cubes "Café de Paris"	CHF 34
Salad Niçoise with short-time fried tuna, green asparagus, tomatoes and Kalamata olives, served with a spicy tomato pesto dip	CHF 23 / 39
Pan-fried Maine lobster with savoury saffron bouillabaisse, served with mixed vegetables and potatoes, aioli dip	CHF 36 / 68

Cappuccino of Jerusalem artichoke with a hint of truffle butter and cured salmon bites CHF 18

Spicy curry pumpkin soup with roasted pumpkin seeds and argan oil CHF 12

Lobster bisque with a dash of Brandy and fried king prawn CHF 19

## ASCOT's Steaks

All delicacies on this site will be served with a side dish of your choice and a variety of savoury sauces and dips.

Veal steak „Prime“	150g further 50g	CHF 46 CHF 6
Veal escalope „Prime“	100g 130g	CHF 36 CHF 42
US beef „Tenderloin“	150g further 50g	CHF 49 CHF 8
US entrecôte „Sirloin“	150g further 50g	CHF 45 CHF 6

## ASCOT's Seafood

All delicacies on this site will be served with a side dish of your choice and a variety of savoury sauces and dips.

Grilled Black Tiger prawns, shelled, "Sea wealth standard" breed	shelled, 150g 200g	CHF 38 CHF 44
Pan-fried Maine lobster	half entire	CHF 36 CHF 68
Short grilled and with Teriyaki marinated Sashimi tuna	150g	CHF 46
Filet steak of Irish organic salmon with herbs, carefully roasted in the oven	without skin, 160g	CHF 39

## ASCOT's Classics

The <b>ASCOT</b> Club Sandwich: Freshly grilled chicken breast with fried egg, tomatoes, iceberg lettuce and bacon in crispy toast, served with spiced potato wedges and small salad bouquet		CHF 31
<b>ASCOT's</b> Surf & Turf of US beef filet, Maine lobster and Black Tiger prawns, served with a side dish of your choice and a choice of spicy sauces and dips	300g 400g 500g	CHF 68 CHF 78 CHF 88
Sliced veal filet "Zurich Style" with creamy mushroom Brandy sauce and butter "Rösti"		CHF 54
Goulash "Stroganow" of US beef filet with zesty bell pepper sauce, a dash of sour cream and buttered Spätzli		CHF 48
Wiener Schnitzel: Breaded veal escalope, fried in butter until golden brown, served with lukewarm potato-tomato-salad with asparagus, bacon and mustard vinaigrette	100g 130g	CHF 38 CHF 43

## ASCOT's Side Dishes

Our Steak & Seafood dishes include one side dish of your choice.  
Every further side dish ordered CHF 6

Small fried potatoes with shallots, a dash of white wine and Café de Paris

Golden brown „Rösti“ (hash browns)

Buttered “Spätzli”

Lukewarm potato-tomato-salad with green asparagus, bacon and Balsamico mustard vinaigrette

Mixed vegetables

Light creamed spinach with sundried tomatoes  
or steamed leaf spinach

Marinated grilled vegetables with lemon oil and Balsamico

Thin tagliarini,  
either with spicy tomato pesto, basil pesto or buttered bread crumbs

Sweet potato mash with a hint of truffle butter

Small print...

Certificate of origin, if no other declaration: Beef: USA (could be produced with hormones, antibiotics and/or antimicrobials); Veal: Switzerland; Poultry: Switzerland; Jerky: Switzerland/Italy/Austria  
All prices incl. VAT

## ASCOT's Sweets

Fresh pineapple with orange-ginger soup, served with coconut almond ice cream CHF 12

Variation of mousse au chocolat  
and Amaretto-Tiramisù, Crème de Gruyère CHF 14

Warm plum cake served with cookie ice cream CHF 14

Warm almond-marzipan soufflé with morello cherry compote  
and served with sour cream ice cream CHF 14

"Chocolate à gogo": warm chocolate tartlet, chocolate mousse black & white  
and chocolate ice cream CHF 15

Seasonal fruit salad with strawberries and a scoop of refreshing raspberry sorbet CHF 12

Creamy ice cream or fruity sorbets delivered by Gelateria Leonardo: CHF 4  
Ice Cream: Vanilla | Chocolate | Sour Cream | Mocca | Almond Coconut | Cookie per scoop  
Sorbet: Lime | Raspberry | Passion Fruit | Green Apple