

BUFFALO GRILL RESTAURANT



Soups

Carrot-sweet potato soup	9.00
Tomato soup with basil	9.00
Beef broth with bone-marrow	8.50

Salades

Chicago salad - a mix of olives, peppers, onions and tomatoes on green salad	11.00
"Südstaatler salad" - Green salad with fresh mushrooms, farmer cheese and bread croutons	12.00
Green salad	7.50
Mixed salad (min. 6 sorts)	11.00

Our salad-dressings: French, Italian *or* 1000-Islands

Starters

Garlic bread - Toasted bread with garlic butter	5.00
Smoked salmon from Alaska served with toast and butter (80 g)	19.00
Beef Tatar - raw minced steak, mixed with onion, seasonings served with toast and butter (100 g)	22.00
Beef Tatar as main course (200 g)	42.00

For the Gentlemen

T-Bone steak	450 g	66.00
President – Tenderloin	300 g	57.00
The Boss - horse sirloin (180 g) & Tenderloin (150 g)		69.00

* With all meat dishes we serve a baked potato with sour-cream *or* French fries, rice, noodles, salad.

Home-made steak sauce and herb butter we serve with all meat dishes. Every further side dish we charge with CHF 6.00.

Hors specialties*

Bronco – Sirloin steak with "Buffalo Grill" house sauce	180 g	34.00
Mustang – Sirloin steak marinated with garlic	220 g	41.00
Pinto - Hors medallions with fresh herbs	190 g	41.00
XXL-Entrecote – marinated with garlic and fresh herbs	300 g	47.00

Steaks*

Senior - Rump steak with marinated fresh herbs	150 g	32.00
Salt Lake - Rump steak with pepper	180 g	36.00
Santa Fee - Sirloin steak well spiced with garlic	200 g	42.00
Sheriff - Tenderloin	200 g	49.00
Greenhorn - Pork steak with red wine sauce	250 g	38.00
Half-moon - Two tender veal steaks	200 g	49.00
Lasso – two medallions wrapped with bacon served with morel sauce	200 g	54.00

Spits* (roasted meet)

Pinto - Hors medallions with fresh herbs	190 g	41.00
Texas - Tenderloin medallions	200 g	41.00
Alaska - Pieces of lamb with red wine sauce	200 g	42.00

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For the Ladies

Jennifer - Veal steak	160 g	42.00
Madonna - Chicken breast marinated with fresh herbs and sauce	150 g	37.00
Tina - Tenderloin	150 g	43.00

... served with 6 sorts of vegetables, herb butter and steak sauce
... or you can choose an other side dish

Meatless dishes

Large vegetable plate (6 sorts)		27.00
Grilled king prawns with vegetables "Asian style"	170 g	37.00