

# EVENING MENU

Petersboden's  
**New York**  
Steakhouse

Beef filet Steak (250g)	49,50
Rib Eye Steak „dry aged“ (250g)	44,80
Entrecôte double „dry aged“ (440g)	78,40
Tuna Steak (250g)	54,90
T-Bone Steak „dry aged“ (ca. 1000g)	143,00

Included side dishes:

stewed onions / herb butter / spicy teriyaki sauce

Grilled vegetables 6,50 / French fries 6,40 / Leaf spinach 6,50

Green pepper sauce 4,60 / make it surf and turf per king prawn 6,20

**The beeper. The original.**  
**800°C top heat grill**



## Starters

<b>Beef tatar</b> / quail egg / tramezzini / salt butter	24,80
<b>Tuna</b> / avocado / wakame / sesame-emulsion	22,60
* <b>Burrata</b> / tomato fond / crostini / smoked olive oil / basil	19,50
* Fresh salads of the season from the buffet	12,80

## Soups

<b>Chervil root cream soup</b> / deep-fried black pudding	11,20
<b>Ox-consommé</b> / melt French toast or sliced herb pancakes	11,20

## Vegetarian dishes

* (V) <b>Buddha Bowl</b> / sautéed tofu / quinoa / avocado bean sprouts / tomatoes / scallions / sesame	28,70
* <b>Vegetable-thai curry</b> sweet potato cream / coconut flakes / fragrant rice	28,70

## Fish

<b>Grilled red char filet</b> truffled potato cream / shiitake mushrooms / miso	34,60
<b>Hawaiian Poke Bowl</b> / raw tuna filet with sesame oil Edamame soy beans / avocado / leaf spinach	34,60

Menu with allergen informations available.

(V) Vegan

\* Vegetarian

## Petersboden's Classics

### The „Petersboden“ salad

leaf lettuce / carrot / cucumber / tomato / bean sprouts  
grilled turkey / house dressing 22,40

\* „Käsknöpfle“ / small flour spaetzle with cheese / onions / small salad 21,30

Rösti / crispy **bacon** / 2 fried eggs 21,30

Spare Ribs / barbeque dip / garlic bread 24,70

## Main dishes

### Wiener Schnitzel:

breaded veal schnitzel / parsley potatoes / cranberries 34,40

Saddle of deer au gratin / topinambour / wild broccoli / polenta 37,20

Coq au vin / brioche dumpling / pearl onion / mushrooms / bacon 31,70

Sous-vide cooked pork belly / potato / white cabbage / caraway seeds 28,40

**Fondue** Chinoise pre-order per Person 48,50

beef / veal / turkey / prawns

sauces / vegetables / baked potato / French fries / garlic bread

## Dessert

### “Topfenschmarrn” small chopped thick curd cheese pancakes

blueberry / frozen vanilla cream 17,30

Ⓟ Sorbet (homemade) served three ways / exotic fruits 17,30

### Valrhona chocolate brownie

ice cream of cardamom leaves / Asian pear 17,30



Local cheese of your choice from the buffet 16,80