

NAPA GRILL

★ CALIFORNIAN FINE DINING ★

EST 2017

NAPA GRILL RESTAURANT ★ HÜRLIMANN AREAL ★ BRANDSCHENKESTRASSE 130 ★ 8002 ZÜRICH
FOR TABLE BOOKINGS CALL: 044 289 80 80 ★ WWW.NAPAGRILL.CH

STARTERS

Burrata IT
Tomato variation

27

Wild garlic velouté
„Capuns“

19

Truffled Piglet CH
Organic pork belly from
Ueli-Hof, cauliflower,
egg, brown butter

29

Steak tatare USA
USDA choice filet,
crème fraîche,
Belper Knolle

2.1 oz 34 | 4.2 oz 48

Napa Grill Caesar salad

Swiss organic bacon,
butter croutons,
4-year-aged Alp Sbrinz

19

Swiss salmon CH

Herb salad, apple,
horseradish

32

California crab cake CAN

Marinated radish,
green shiso, lettuce

32 | 45

Lobster Tail CAN

Artichoke, pine nuts, black
garlic

37 (add on 24)

Organic Bacon Sampler grilled Hampshire bacon from Ueli-Hof & potato chips

32

Green Salad, with Swiss organic bacon, egg & butter croutons

19

Caviar – Ossetra | Beluga, Blinis, crème fraîche, egg, shallot, chives

50 g – 240 | 300

MAIN COURSES

BURGERS'N'RIBS

Napa Grill burger Flannery Beef, USA, 8 oz **39**
BBQ & burger sauce, marinated lettuce,
roasted onions, coleslaw & regular fries

Add-ons: cheese, fried egg | organic bacon **4 | 7**

Swiss organic baby back ribs Ueli-Hof, CH, 19 oz **52**
with homemade BBQ glaze

WITH FEATHERS

Grilled guinea fowl breast on the bone (CH) **29**

OUT OF THE WATER

Grilled octopus with mojo verde (ESP) **31**

Pike-perch wrapped in angel hair (CH) **58**
with almond cream, tomato foam, samphire

WITH ROOTS

Chargrilled savoy cabbage with pumpkin seed pesto **27**

Beyond Meat burger (vegetarian) **37**
BBQ & burger sauce, marinated lettuce,
roasted onions, coleslaw & regular fries

SIDES

POTATOES & CO.

regular fries, sweet potato fries **each 9.50**

truffle fries with Sbrinz **14.50**

potato-gratin **11.50**

truffle risotto **14.50**

mac'n'Swiss cheese with crispy fried onions **11.50**

VEGGIES & CO.

garden vegetables, fresh spinach **each 9.50**

sautéed mushrooms **14.50**

roasted corn with grilled bacon **9.50**

SAUCES

BBQ, chimichurri, Napa butter, peppercorn, jus
one sauce per cut is included **each 3.50**

truffle mayonnaise, béarnaise sauce **each 5.50**

WITH HORNS

Flannery Beef ☆ San Rafael, California

Bryan Flannery's legendary steaks, are exclusively available in Europe at Napa Grill. Awarded with 100 points by Robert Parker.

New York Steak **DA** 14 DAYS 8 | 12 oz **65 | 89**

Kansas City Strip **DA** 35 DAYS 20 oz **135**

Rib Eye Steak **DA** 14 DAYS 10 | 14 oz **74 | 98**

Jorge Ribsteak **DA** 40 DAYS 28 oz 🍷 **185**

Porterhouse Steak **DA** 14 | 30 DAYS 34 oz 🍷 **249**

Porterhouse Steak **DA** 30 DAYS 34 oz 🍷 **264**

Filet Mignon **WA** 6 oz | 8 oz (USDA Prime) **68 | 87**

DA dry aged *USDA prime
WA wet aged *USDA choice

🍷 These cuts are suitable for 2 people,
preparation time: approx. 45 minutes

Kanemaru Farm ☆ Miyazaki Prefecture, Japan

Our A5-graded Japanese Wagyu boasts an impressive Beef Marbling Score (B.M.S) of ≥8 and melts effortlessly on the tongue.

Rib Eye Steak 5.3 oz | 10.6 oz **135 | 260**

Wagyu Swissbeef ☆ Sevelen, Canton of St. Gallen

The dignified and caring animal handling by our Swiss Wagyu breeder, Christian Vetsch, results in top-quality meat.

daily cuts please ask our team per 3.5 oz **daily price**

Hof zur Chalthe Hose ☆ Kusunacht, Canton of Zurich

Nils Müller, Switzerland's pioneer of stress-free pasture slaughter, ensures his cattle live a respectful and content life within the herd. (From 7oz)

Rib Eye | Entrecôte per 3.5 oz **35**

Filet per 3.5 oz **37**

Second Cut of the day per 3.5 oz **15**

SWEETS

Chocolate soufflé vanilla ice cream & chocolate sauce **24**
limited daily production – please order early

Hazelnut brownie mango **16**

Crème brûlée **12**

Cheesecake caramelized popcorn & salted caramel **15**

Ice cream & Sorbets home made & changing daily **5.50**

Cheese Variation by Rolf Beeler | fig mustard, black walnuts, fruit bread

16

Our team is happy to advise you on our selection of meats, cooking preferences and our daily specials.
Our meat is free from hormones and antibiotics, according to the producers. Please inform us of any allergies or intolerances.

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VORSPEISE

Burrata IT
Tomatenvariation

27

Bärlauchschaumsuppe
„Capuns“

19

Trüffelschwein
Bio-Pork Belly vom Ueli-Hof,
Blumenkohl, Ei,
Nussbutter

29

Filet Tatar *USDA Choice*
Crème fraîche,
Belper Knolle

60 g 34 | 120 g 48

Napa Grill Caesar Salat
Schweizer Bio-Bacon,
Sbrinz (4 Jahre gereift)
& Buttercroûtons

19

Swiss Lachs
Kräutersalat, Apfel,
Meerrettich

32

California Crab Cake *CAN*
Mariniertem Rettich, grünem
Shiso, Lattich

32 | 45

Hummerschwanz *CAN*
Artischocke, Pinienkerne,
Schwarzer Knoblauch

37 (add on 24)

Bio Bacon Sampler grillierter Hampshire- Bacon vom Ueli-Hof & Kartoffel Chips

32

Grüner Salat mit schweizer Bio-Bacon, Ei & Buttercroûtons

19

Kaviar - Ossetra | Beluga, Blinis, Crème Fraîche, Ei, Schalotten, Schnittlauch

50 g - 240 | 300

HAUPTGANG

BURGERS'N'RIBS

Napa Grill Burger *Flannery Beef, USA, 220 g* **39**
BBQ- & Burgersauce, mariniertes Lattich,
geröstete Zwiebeln, Coleslaw & Regular Fries

Add-ons: Käse, Spiegelei | Bio-Bacon **4 | 7**

Bio Baby Back Ribs *Ueli-Hof, CH, 550 g* **52**
mit hausgemachter BBQ Glasur

WITH FEATHERS

Grillierte Perlhuhnbrust am Knochen *(CH)* **29**

OUT OF THE WATER

Grillierter Pulpo *mit Mojo Verde 150 g (ESP)* **31**

Zander im Engelshaar *(CH)* **58**
mit Mandelpüree, Tomatenschaum & Salicornes

WITH ROOTS

Grillierter Wirz (vegan) *mit Kürbiskernpesto* **27**

Beyond Meat Burger (vegetarisch) **37**
BBQ- & Burgersauce, mariniertes Lattich,
geröstete Zwiebeln, Coleslaw & Regular Fries

BEILAGE

KARTOFFEL & CO.

Regular Fries, Pommes Allumettes, Sweet Potato Fries **je 9.50**

Truffle Sbrinz Fries **14.50**

Kartoffel-Gratin **11.50**

Trüffelrisotto **14.50**

Mac'n' Swiss Cheese mit Röstzwiebel **11.50**

GEMÜSE & CO.

Gartengemüse, frischer Blattspinat **je 9.50**

Sautierte Edelpilz-Variation **14.50**

Gerösteter Mais mit Bacon vom Grill **9.50**

SAUCEN

BBQ-Sauce, Chimichurri, NapaButter, Pfeffersauce, Jus
eine Sauce pro Cut ist inklusive **je 3.50**

Trüffelmayonnaise, Sauce Béarnaise **je 5.50**

WITH HORNS

Flannery Beef ☆ San Rafael, California

Die sagenhaften Steaks von Bryan Flannery gibt es in Europa nur im NapaGrill. Sie wurden von Robert Parker mit 100 Punkten geadelt.

New York Steak **DA** 14 TAGE 220 | 340 g **65 | 89**

Kansas City Strip **DA** 35 TAGE 570 g **135**

Rib Eye Steak **DA** 14 TAGE 280 | 400 g **74 | 98**

Jorge Ribsteak **DA** 40 TAGE 790 g **185**

Porterhouse Steak **DA** 14 TAGE 960 g **249**

Porterhouse Steak **DA** 30 TAGE 960 g **264**

Filet Mignon **WA** 170 | 220 g (USDA Prime) **68 | 87**

☺ Diese Stücke sind zum Teilen bestens geeignet;
ca. 35-45 Minuten Zubereitungszeit

DA dry aged *USDA Prime **WA** wet aged *USDA Choice

Kanemaru Farm ☆ Miyazaki Präfektur, Japan

Unser erstklassiges A5-Wagyu mit Marmorierungsgrad (B.M.S.) ≥8 ist so zart, dass es auf der Zunge zergeht.

Rib Eye Steak 150 | 300 g **135 | 260**

Wagyu Swissbeef ☆ Sevelen, St. Gallen

Durch den artgerechten Umgang mit seinen Tieren erzielt der Schweizer Wagyu-Züchter Christian Vetsch eine herausragende Fleischqualität.

Daily Specials Bitte fragen Sie unser Team pro 100 g **Tagespreis**

Hof zur Chalthe Hose ☆ Küsnacht, Zürich

Dank stressfreier Weidetötung führen die Rinder vom Schweizer Pionier Nils Müller ein tiergerechtes und würdevolles Leben in der Herde. (Ab 200g)

Rib Eye | Entrecôte pro 100 g **35**

Filet pro 100 g **37**

Second Cut of the day pro 100 g **15**

SÜSSES

Schokoladensoufflé Vanilleeis & Schokosauce **24**
limitierte Tagesproduktion - bitte frühzeitig bestellen

Haselnussbrownie Mango **16**

Crème-Brûlée **12**

Cheesecake Salzkaramell & Popcorn **15**

Glaces & Sorbets hausgemacht & täglich wechselnd **5.50**

Käse-Variation von Rolf Beeler | Feigensenf, schwarze Baumnüsse, Fruchtbrot

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