



AUGUST

Restaurant – Boucherie

All prices in CHF and incl. VAT.
Allergens and intolerances: our staff members are delighted to explain you the ingredients.

The origin of our meat and fish is Switzerland.
All our baked goods/breads are produced in Switzerland.

 vegetarian

 from our own farms

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LES COMESTIBLES

LES SALADES & LES ENTRÉES

	PETIT	GRAND
Caesar Salad with sautéed Chicken or “Wiedikerli” Sausage	19.-	30.-
Burrata  Grilled Vegetables, Rocket Salad, Pine Nuts	18.-	28.-
Mixed Salad  Leaf Salad, Vegetables, Dressing of your Choice	16.-	26.-
Baked Veal Sweatbread Celery, Chanterelle, Veal Jus with Shallots and Parsley	28.-	

SPÉCIALITÉ DE SAISON

Pumpkin Soup  Pumpkin, Pumpkin Seeds, Pumpkin Oil	18.-	
Pâté Richelieu Palais Country Pâté, Cumberland Sauce Veal, Pork, Duck Liver, Pistachio, Portwine	32.-	

LE PÂTÉ

LE TARTAR & LE CARPACCIO

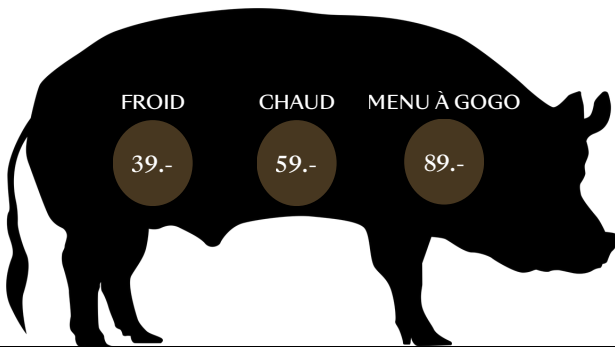
Tatar of Swiss Salmon Cucumber, Lemon, Radishes	26.-	39.-
Carpaccio of Swiss Beef Fig, Fennel, Pepper	28.-	42.-
Beef Tatar of Swiss Beef Classic, Spicy or Mild, Toast additional Cognac	26.-	39.- +5.-

LES SANDWICHS

"AuGust" Clubsandwich "Fleischkäse", Bacon, Lettuce, Tomato, Egg	29.-	
"AuGust" Burger  Pulled Swiss Beef from our Farm Château de Raymontpierre, Rocket Salad, Red Onion	32.-	
EN PLUS:		
bacon +3.-	brie +5.-	

LE GRAND PLAT "AuGust"

SUIVEZ NOS RECOMMANDATIONS SUR LE
TABLEAU ET VOYEZ CE QUE NOTRE
BOUCHER VOUS PROPOSE AUJOURD'HUI:
PER PERSON (STARTING FROM 2 PERSONS)



LA CHARCUTERIE

PREMIER CRU

	50 Gr 16.-	100 Gr 28.-	200 Gr 56.-
Air Dried Beef, from our own Farm  Château de Raymontpierre, Jura			
Luma Bacon Luma Delicacies, Neuhausen			
Raw Ham “San Pietro” from Ticino Pork - Rapelli, Stabio			

CRU SÉLECTION

	50 Gr 11.-	100 Gr 22.-	200 Gr 44.-
Beef Sausage from our own Farm  Château de Raymontpierre, Jura			
Pancetta Rapelli, Stabio			

LES RAGOÛTS

Sliced Veal "Zurich style" Swiss Veal, Cream Sauce with Mushrooms & on request with Veal Kidneys	44.-
“Gehacktes mit Hörnli” Elbow Macaroni, minced Swiss Beef, Apple Sauce	28.-

LES ABATS

Veal Kidney  Swiss Veal, Mustard from Terreni alla Maggia , Shallots	34.-
Beef Tongue Swiss Beef, Capers	28.-
Veal Liver "AuGust" Apple, Onions, Veal Jus	36.-

SPÉCIAL

Veal Cheeks braised in Ticino Merlot  Polenta from our own farm, green Pepper, Carrots	54.-
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LES SAUCISSENS & LES VIANDES

“Wiedikerli” Sausage Pork - Butchery Keller, Zurich	18.-
Veal Sausage 200gr. Veal, Pork - Butchery Keller, Zurich	19.-
Merguez 100% Beef - Butchery Hornecker, Zurich	14.-
Sausage Skewer "AuGust" Veal, Pork, Beef - Butchery Hornecker, Zurich	29.-
Luma Beef Patty Mushroom Sauce - Luma Delicacies, Neuhausen	26.-
Ribeye of “Swiss Black Angus”, 300gr. Herb Butter - Butchery Keller, Zürich	68.-
"Secret Cut" of Swiss Beef, 230gr. Herb Butter - Luma Delicacies, Neuhausen	46.-
Pork Spareribs, 400gr. BBQ Sauce - Switzerland	38.-
Pork Chop, 300gr. Mustard Sauce - Luma Delicacies, Neuhausen	46.-

LES GARNITURES

Truffle Mayo 3.50	Potato Salad Spaetzli Roesti French Fries Cream Spinach Autumn Vegetables Green or Mixed Salad Truffle Fries 14.-
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LA BOUCHERIE SANS VIANDE

Pumpkin Capeletti  Pumpkin, “Belper Knolle”, Spinach	36.-
Pea Burger  Burrata, Rocket Salad	29.-
Gnocchi  Gorgonzola, Pear, Walnuts	34.-

FLEISCHKÄSE

Butchery Keller, Zurich Optionally with a Fried Egg + 2.- from our own Farm		
	PETIT	GRAND
Fleischkäse "AuGust" "Guild Recipe"	15.-	23.-
Fleischkäse "Hunter style" Mushrooms and Bacon	15.-	23.-
Fleischkäse "Gardener style" Herbs and Peperoncini	15.-	23.-



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LES DESSERTS

LES TARTES & LES MOUSSES

Mille-Feuille "Rennweg"	10.-
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Mini Desserts

Freshly crafted each day – exquisite little indulgences to savor and share.

LES GLACES ET LES SORBETS

Ice cream from our own Farm	per scoop
Take a look at the board for the current ice cream offer	5.50

Iced coffee "AuGust"	
Mocha Ice Cream, “Kirsch” Liquor , Vanilla Ice Cream	16.-

LES FROMAGES

Mixed Cheese Platter from the “JUMI” Cheese Factory with Homemade Fruit Bread	22.-
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LES CAFÉS ET LES THÉS

Coffee, Espresso	7.-
Cappuccino, Latte Macchiato, Flat White	7.50
Tea - We will inform you about our varieties	9.-

LES BIÈRES

	30cl	50cl
Eichhof Braugold draft	7.-	9.-
Ittinger Klosterbräu draft	7.-	9.-
Campo Gold, Lager	8.-	
Heiteres Kloster, edeltrüb	7.-	
Erdinger Weissbier	9.-	
Campo Gold, non alcohol	8.-	

LES BOISSONS OUVERTES

Coca-Cola, Sprite, Fanta	30cl	5.-
Apple juice, Apple Spritzer	30cl	5.-
Ice Tea "AuGust" style	30cl	6.-
Water all-you-can-drink	per Person	6.-

LES BOISSONS EN BOUTEILLE

Coca-Cola Zero, Rivella Rot, Rivella Blau	7.-
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LES BOISSONS

VINS DE NOTRE CAVE

LES BLANCS

La Lepre Bianco del Ticino	1 dl	FL.
Merlot, Kerner, Chardonnay	12.-	75.-
Cantina alla Maggia, Ticino, Switzerland		
Il Castagneto	1 dl	FL.
Chardonnay - Cantina alla Maggia, Ticino, Switzerland	15.-	95.-

LE ROSÉ

La Pernice Rosato del Ticino	1 dl	FL.
Merlot, Ticino, Cantina alla Maggia	12.-	75.-

LES ROUGES

Barbarossa	1 dl	FL.
Merlot DOC Riserva, Cabarnet Sauvignon	12.-	78.-
Cantina alla Maggia, Ticino, Switzerland		
Il Querceto	1 dl	Mg.
Merlot Riserva	16.-	210.-
Cantina alla Maggia, Ticino, Switzerland		
These wines are from our own winery "Cantina alla Maggia" in Ascona, Ticino.		

LES VINS OUVERTS

LES BLANCS

Grüner Veltliner Wachtberg	1 dl	FL.
Salomon Undhof, Kamptal, Austria	14.-	90.-
Sauvignon blanc	1 dl	FL.
Weingut Bovel Marugg, Grisons, Switzerland	14.-	90.-

LES ROUGES

Pinot Noir Solo	1 dl	FL.
Weingut Zweifel, Zürich, Switzerland	13.-	85.-
Le Volte dell' Ornellaia	1 dl	FL.
Cabernet Sauvignon, Sangiovese, Merlot	12.-	75.-
Tenuta dell' Ornellaia, Tuscany, Italy		
Macan Classico	1 dl	FL.
Tempranillo - Bodegas Vega Sicilia, Rioja, Spain	18.-	120.-

LES VINS MOUSSEUX

Prosecco Casa Canevel DOC	1 dl	FL.
Glera - Casa Canevel, Veneto, Italy	12.-	75.-
Perrier-Jouët, Grand Brut	1 dl	FL.
Pinot Noir, Chardonnay, Pinot Meunier	22.-	155.-
Épernay, France		

EAU DE VIE

Grappa Merlot Ticinese	2 cl
Delta Spirits , Ascona, Switzerland (42% Vol)	7.-
Grappa Americana	2 cl
Delta Spirits , Ascona, Switzerland (42% Vol)	8.-
Acquavite di Albicocche	2 cl
Cantina alla Maggia, Ascona, Switzerland (42% Vol)	12.-

LES VINS BLANCS EN BOUTEILLE

Otelfingen Barrique	FL.
Chardonnay - Zweifel Wines, Zurich, Switzerland	78.-
Fläscher Pinot Blanc	FL.
Pinot Blanc - Vineyard Davaz, Grisons, Switzerland	75.-
Sauvignon Blanc	FL.
Sauvignon Blanc - Zweifel Wines, Zurich, Switzerland	85.-
Chasselas ”En Bugnon”	FL.
Chasselas - Domaine Bec d’Or, Vaud, Switzerland	70.
Chablis	FL.
Chardonnay - Domaine Moreau, Burgundy, France	95-
Pinot Grigio	FL.
Pinot Grigio - Alois Lageder, Alto Adige, Italy	65.-

LES VINS ROUGES EN BOUTEILLE

L’Usignolo	FL.
Merlot - Cantina alla Maggia, Ticino, Switzerland	70.-
Ascona Riserva	FL.
Merlot - Cantina alla Maggia, Ticino, Switzerland	139.-
Pinot Noir Neuchâtel Valentin	FL.
Ruedin, by Jacques Tatasciore, Neuchâtel, Switzerland	85.-
Vieilles Vignes	FL.
Pinot Noir - Jacques Tatasciore, Neuchâtel, Switzerland	185.-
Lagrein Classico	FL.
Lagrein - Rottensteiner, Alto Adige, Italy	75.-
Le Serre Nuove dell’Ornellaia	FL.
Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc	150.-
Tenuta dell’Ornellaia, Bolgheri, Italy	
Barbera Giulin	FL.
Barbera - Accornero, Piemont, Italy	70-
Langhe Nebbiolo	FL.
Nebbiolo - Castrumroche, Piemont, Italy	95.-
Flores del Callejo	FL.
Temperanillo - Bodegas Felix Callejo, Ribera del Duero, Spain	65.-
INICI	FL.
Grenache, Cabernet Sauvignon, Carignan, Syrah	84.-
Merum Priorati, Priorat, Spain	
Remelluri Rioja Reserva	FL.
Tempranillo - Bodegas Remelluri, Rioja, Spain	89.-
Cap de Faugeres	FL.
Merlot, Cabernet Sauvignon, Cabernet Franc	90.-
Château Cap de Faugeres, Bordeaux, France	

LES VINS SANS ALCOOL

0% Sauvignon Blanc Reserve	1 dl	FL.
Sauvignon Blanc - Bergdolt-Reif & Nett	11.-	75.-
Germany		
ZERO'SI Blanc Sparkling 0%	1 dl	FL.
Muskateller - Rimuss & Strada Weinkellerei	10.-	70.-
Schaffhausen, Switzerland		

Favorite wine not found?
Scan the QR code for the complete wine list

