



# 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

#### Salad "AuGust"

Lamb's Lettuce  
Mushrooms, Croutons, Bacon, Egg from our own Farm 18.- 28.-

#### Caesar Salad

with sautéed Chicken or "Wiedikerli" Sausage 16.- 26.-

#### Burrata

Grilled Vegetables, Rocket Salad, Pine Nuts 18.- 28.-

#### Mixed Salad

Leaf Salad, Vegetables, Dressing of your Choice 12.- 21.-

#### Tagliatelle from our own farm

Burrata, Rocket Pesto, Tomatoes 19.- 32.-

#### Boiled Swiss Beef Salad

Swiss Beef, Vinaigrette 18.- 28.-

#### Cream of Courgette Soup

Bread Chip, Ticino cured ham 16.-

## LE PÂTÉ

#### Pâté de Campagne

Veal, Pork, Pistachio, Cumberland Sauce 26.-

## LE TARTAR & LE CARPACCIO

#### House-Cured Swiss Salmon

Beets, Horseradish, Apple 24.- 39.-

#### Beef Carpaccio of Swiss Beef

Rocket Salad, Parmesan, Pine Nuts 26.- 42.-

#### Beef Tartar of Swiss Beef

Classic, Spicy or Mild, Toast  
additional Cognac 24.- 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.-

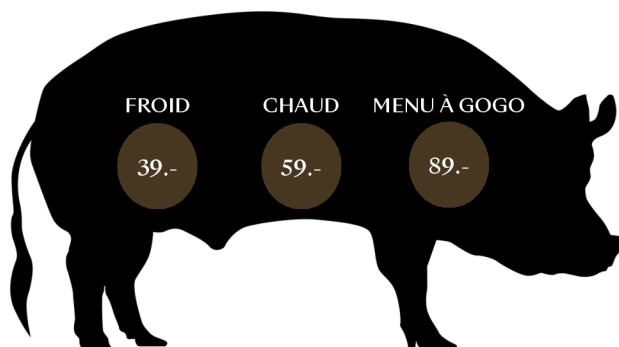
EN PLUS:

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 100 Gr 200 Gr  
16.- 28.- 56.-

#### Air Dried Beef, from our own Farm

Château de Raymontpierre, Jura

#### "Buurehamme" from Ormalinger Pork

Sélection Alfred von Escher, Zurich

#### Luma Bacon

Luma Delikatessen, Neuhausen am Rheinfall

#### Raw Ham "San Pietro" from Ticino

Pork - Rapelli, Stabio

### CRU SÉLECTION

50 Gr 100 Gr 200 Gr  
11.- 22.- 44.-

#### Beef Sausage from our own Farm

Château de Raymontpierre, Jura

#### Pastrami

Butchery Keller, Zurich

#### Pancetta

Rapelli, Stabio

### LES RAGOÛTS

#### Sliced Veal "Zurich style"

Swiss Veal, Cream Sauce with Mushrooms  
& on request with Veal Kidneys 44.-

#### Beef Stew

Swiss Beef, Mushrooms, Bacon, Parsley 38.-

#### "Gehacktes mit Hörnli"

Elbow Macaroni, minced Swiss Beef, Apple Sauce 24.-

#### Braised Beef Shank

Swiss Beef, Braise Sauce, Lemon Zest 36.-

### LES ABATS

#### Veal Kidney

Swiss Veal, Mustard from Terreni alla Maggia Shallots 34.-

#### Beef Tongue

Swiss Beef, Capers, Tomatoes, Asparagus Vinaigrette 28.-

## LES SAUCISSONS & 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 25.-

#### Luma Beef Entrecôte, 250gr.

Braised Onions, Jus with Herbs  
Luma Delikatessen, Neuhausen 68.-

#### Sausage of the day

Take a look at the Black Board

#### Luma Beef Patty

Mushroom Sauce - Luma Delikatessen, Neuhausen 26.-

#### Petite Tender of Swiss Beef, "Secret Cut", 220gr.

Herb Butter - Butchery Hornecker, Zurich 42.-

#### Pork Spareribs, 400gr.

BBQ Sauce - Switzerland 38.-

## FLEISCHKÄSE

Butchery Keller, Zurich  
Optionally with a Fried Egg 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.-

## LES GARNITURES

8.-

Potato Salad  
Spaetzi  
Roesti  
French Fries  
Cream Spinach  
Savoy Cabbage with Ticino Mustard  
Green or Mixed Salad

## LA BOUCHERIE SANS VIANDE

#### Rosemary Honey Ravioli

Cellery, Blue Cheese, Hazelnuts 36.-

#### Pea Burger

Eggplant Patty, Burrata, Rocket Salad 29.-



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## LES DESSERTS

### LES TARTES & LES MOUSSES

New York Cheesecake Served with Berry Compote Additional Whipped Cream	14.- +2.-
Beignets aux Pommes With Vanilla Sauce	14.-
Mille-Feuille "Rennweg"	10.-
Cake "Opera" Layered Sponge Cake with Chocolate Coating	15.-

### 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.-
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### 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	6.-
Cappuccino, Latte Macchiato, Flat White	7.50
Tea - We will inform you about our varieties	9.-

## LES BIÈRES

Eichhof Braugold draft	30cl	50cl	7.-	9.-
Ittinger Klosterbräu draft	7.-	9.-		
Chopfab Hell "AuGust Edition"	8.-			
Heiteres Kloster, edeltrüb	7.-			
Erdinger Weissbier	9.-			
Eichhof, non alcohol	7.-			

### 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


Soft drinks	7.-
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## LES BOISSONS

### VINS DE NOTRE CAVE

#### LES BLANCS

Kerner Kerner - Cantina alla Maggia, Ascona, Schweiz	 1 dl	FL. 12.- 75.-
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Il Castagneto Chardonnay - Cantina alla Maggia, Ascona Schweiz	 1 dl	FL. 15.- 95.-
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#### LES ROUGES

Barbarossa Riserva Merlot Ticino DOC Riserva, Cabernet Sauvignon Cantina alla Maggia, Ascona, Schweiz	 1 dl	FL. 12.- 78.-
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TLC Rosso del Ticino DOC Merlot, Cabernet Sauvignon, Rosso del Ticino DOC Cantina alla Maggia, Ascona, Schweiz	 1 dl	Mg. 15.- 190.-
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These wines are from our own winery "Cantina alla Maggia" in Ascona, Ticino.

### LES VINS OUVERTS

#### LES BLANCS

Sauvignon Blanc Straden Sauvignon Blanc - Neumeister, Steiermark, Österreich	1 dl	FL. 14.- 95.-
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Saar Riesling Riesling - Van Volxem, Mosel, Germany	1 dl	FL. 14.- 95.-
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#### LE ROSÉ

Neuchâtel Oeil-de-Perdrix Pinot Noir, Ruedin, Jacques Tatasiore Neuenburg, Switzerland	1 dl	FL. 13.- 80.-
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#### LES ROUGES

Pinot Noir Barrique Pinot Noir - Zweifel Wines, Zurich, Switzerland	1 dl	FL. 12.- 79.-
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Le Volte dell' Ornellaia Cabernet Sauvignon, Sangiovese, Merlot Tenuta dell' Ornellaia, Tuscany, Italy	1 dl	FL. 12.- 75.-
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Macan Clasico Tempranillo - Bodegas Vega Sicilia, Rioja, Spain	1 dl	FL. 18.- 120.-
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### LES VINS MOUSSEUX

Prosecco Casa Canevel DOC Glera - Casa Canevel, Veneto, Italy	1 dl	FL. 11.- 75.-
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Perrier-Jouët, Grand Brut Pinot Noir, Chardonnay, Pinot Meunier Épernay, France	1 dl	FL. 22.- 155.-
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### EAU DE VIE

Quitte Distillery Hans Erisman, Bülach, Switzerland (41% Vol)	2 cl	6.-
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Grappa Chardonnay di Nonino, Italy (41% Vol)	2 cl	12.-
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Acquavite di Albicocche Cantina alla Maggia, Ascona, Switzerland (42% Vol)	 2 cl	12.-
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### LES VINS BLANCS EN BOUTEILLE

Otelfingen Barrique Chardonnay - Zweifel Wines, Zurich, Switzerland	FL. 78.-
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Chardonnay Chardonnay - Familie Adank, Graubünden, Schweiz	FL. 145.-
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Sauvignon Blanc Sauvignon Blanc - Zweifel Wines, Switzerland	FL. 85.-
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Trè Grand Blan Petite Arvine, Chasselas, Humagne Blanche Domaine Cornulus Wallis, Switzerland	FL. 80.-
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Neuchâtel Blanc "Les Maladiers" Chasselas - Reudin by Tatasiore, Neuchâtel, Switzerland	FL. 85.-
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Pinot Grigio Pinot Grigio - Alois Lageder, Alto Adige, Italy	FL. 65.-
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### LES VINS ROUGES EN BOUTEILLE

Il Giubileo Merlot - Cantina alla Maggia, Ascona, Switzerland	 FL. 79.-
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Ascona Riserva Merlot - Cantina alla Maggia, Ascona, Switzerland	 FL. 139.-
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Le Serre Nuove dell'Ornellaia Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc Tenuta dell'Ornellaia, Bolgheri, Italy	FL. 150.-
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Botrosecco Cabernet Sauvignon, Cabernet Franc Le Mortelle, Tuscany, Italy	FL. 70.-
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Barbera Giulini Barbera - Accornero, Piemonte, Italy	FL. 70.-
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Flores del Callejo Tempranillo - Bodegas Felix Callejo, Ribera del Duero, Spain	FL. 65.-
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INICI Grenache, Cabernet Sauvignon, Carignan, Syrah Merum Priorati, Priorat, Spain	FL. 84.-
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Remelluri Rioja Reserva Tempranillo - Bodegas Remelluri, Rioja, Spain	FL. 89.-
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Château Belle-Vue Cabernet Sauvignon, Merlot, Petit Verdot Château Belle-Vue, Bordeaux, France	FL. 95.-
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Tinus Grand Rouge Syrah, Cabernet Sauvignon, Grenache Château de Tourettes, Rhône, France	FL. 85.-
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Lagrein Classico Lagrein - Sölva Peter & Söhne, Alto Adige, Italy	FL. 69.-
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Vieilles Vignes Pinot Noir - Jacques Tatasiore, Neuenburg, Switzerland	FL. 185.-
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### LES VINS SANS ALCOOL

Flein 0% Sauvignon Blanc Sauvignon Blanc - Gross & Gross, Südsteiermark Österreich	1 dl	FL. 11.- 75.-
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Favorite wine not found?  
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wine list

