



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

E

LES COMESTIBLES

LES SALADES & LES ENTRÉES

PETIT GRAND

Salade "AuGust" lamb's lettuce salad, fried mushrooms, croutons, chopped egg from our own farm "Schlattgut"	18.-	28.-
Caesar Salat with chicken stir-fry or Wiedikerli sausage	16.-	26.-
Burratta grilled vegetables, rocket salad, Pine Nuts	18.-	28.-
Mixed salad 🍷 leaf salad, vegetables, dressing at your choice	12.-	21.-
Spinach salad lemon-sour cream dressing, Belper cheese, cranberries	16.-	26.-
Tagliatelle from our own farm asparagus, tomatoes, parmesan, basil	26.-	36.-
Velouté of Asparagus	18.-	

LE PÂTÉ

Pâté de campagne veal, pork, pistachio, Cumberland sauce	26.-
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LE TARTAR & LE CARPACCIO

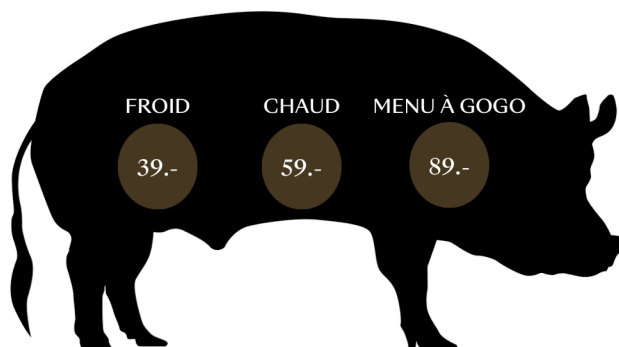
Swiss salmon tatar cucumber, peas, granny smith	24.-	39.-
Beef carpaccio rocket salad, parmesan, pine nuts	26.-	42.-
Beef tatar classic, spicy or mild, with toast	24.-	39.-

LES SANDWICHS

"AuGust" Clubsandwich "Fleischkäse", bacon, lettuce, tomato & egg	26.-
"AuGust" Burger Pulled Swiss Beef from our Farm Château de Raymontpierre Jura, rocket salad & red onion	29.-
avocado +5.-	
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 from Ticino
"San Pietro", 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 ABATS

Veal kidney mustard from Terreni alla Maggia & shallots	34.-
Veal liver slice port jus, bacon & herbs	38.-
Beef tongue caper sauce	28.-

LES RAGOÛTS

Sliced veal "Zurich style" sliced veal, cream sauce with mushrooms & on request with veal kidney	44.-
Vealstew "Mediterranean Style" tomatoes, capers, olives	38.-
Gehacktes mit Hörnli elbow macaroni with minced swiss beef & apple sauce	24.-

LES SAUCISSONS & LES VIANDES

Wiedikerli Butchery Keller, Zurich	18.-
Veal sausage 200 gr. , veal, pork - Butchery Keller, Zurich	19.-
Merguez, 100% Beef- and Herb sausage Butchery Hornecker, Zurich	14.-
Sausage skewer "AuGust" Butchery Hornecker, Zurich	25.-
Lume Entrecôte, 250gr. Luma Delikatessen - braised onions, jus with herbs	68.-
Sausage of the day Take a look at the black board	
Luma beef patty Luma Delikatessen - celery puree, mushrooms, jus	34.-
Highrip of Swiss beef, "secret cut" 230 gr. Patrick Marxer - Wetzikon, herb butter	42.-
Spareribs from Swiss pork 400 gr. - BBQ Sauce	38.-

FLEISCHKÄSE

Butchery Keller, Zurich
optionally with one fried egg from our own farm

PETIT GRAND

Fleischkäse "AuGust"
"Guilds style"
13.- 21.-

Fleischkäse "Hunter style"
Mushrooms and bacon
13.- 21.-

Fleischkäse "Gardener style"
Herbs & Peperoncini
13.- 21.-

LES GARNITURES

8.-

potato salad
spaetzle
roesti
french fries
cream spinach
Ratatouille
green or mixed salad

LA BOUCHERIE SANS VIANDE

Artichoke ravioli artichokes, cherry tomatoes, thyme	36.-
Pea burger yogurt sauce, red cabbage & apple chutney	29.-



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LES DESSERTS

LES TARTES & LES MOUSSES

Dessert of the day 14.-
with whipped cream +2.-
Ask our service staff

Mille-Feuille "Rennweg" 10.-

Valrhona Chocolate slice 16.-

LES GLACES ET LES SORBETS

Ice cream from our own farm 5.50
per scoop

Take a look at the board and find out, what the pastry chef has prepared for you today.

Iced coffee "AuGust" 14.-
mocha ice cream, kirsch, vanilla ice cream

LES FROMAGES

Mixed chees platter from JUMI 22.-
with homemade fruit bread

LES CAFÉS ET LES THÉS

Coffee, Espresso 6.-
Cappuccino, Latte Macchiato, Coffee with milk 7.50
Tea - We will inform you about our varieties 9.-

LES BIÈRES

30cl

50cl

7.- Eichhof Braugold from the tap 9.-
7.- Ittinger Klosterbräu from the tap 9.-
8.- Chopfab Hell "AuGust Edition"
7.- Heiteres Kloster, edeltrüb
9.- Erdinger Weissbier
7.- Eichhof, non alcohol

LES BOISSONS OUVERTES

Coca-Cola, Sprite, Fanta 30cl 5.-
Apfelsaft, Apfelschorle 30cl 5.-
Ice tea "AuGust" style 30cl 6.-
Water, still or sparkling per person, all-you-can-drink 7.-

LES BOISSONS EN BOUTEILLE

Soft drinks 7.-

LES BOISSONS

VINS DE NOTRE PROPRIETE

LE BLANC

La Lepre Bianco del Merlot 1 dl Fl. 10.- 64.-
Merlot-Cantina alla Maggia, Ascona, Switzerland

LE ROSÉ

Rosato di Merlot 1 dl Fl. 12.- 78.-
Merlot - Cantina alla Maggia, Ascona, Switzerland

LE ROUGE

Rosso "LZ", Magnum 1 dl Mg. 10.- 133.-
Limberger, Zweigelt - Cantina alla Maggia, Ascona Switzerland

TLC Rosso del Ticino, Magnum 1 dl Mg. 17.- 248.-
Merlot, Cabernet Franc, Cabernet Sauvignon
Cantina alla Maggia, Ascona, Switzerland

These wines are from our own winery "Cantina alla Maggia" in Ascona, TI.

LES VINS BLANCS EN BOUTEILLE

Otelfingen Barrique Fl. 78.-
Chardonnay - Zweifel wines, Zurich, Switzerland

Kerner Ticino Fl. 64.-
Kerner - Cantina alla Maggia, Ascona, Switzerland

Sauvignon Blanc Fl. 85.-
Sauvignon Blanc - Zweifel wines, Switzerland

Räuschling Äfenrain Fl. 90.-
Räuschling - Weingut Höcklistein, St.Gallen, Switzerland

Neuchâtel Blanc "Les Maladiers" Fl. 85.-
Chasselas, Reudin by Tatasiore - Neuchâtel, Switzerland

Pinot Grigio Fl. 65.-
Pinot Grigio - Alois Lageder, Alto Adige, Italy

LES VINS ROUGES EN BOUTEILLE

Il Giubileo Fl. 79.-
Merlot - Cantina alla Maggia, Ascona, Switzerland

Melodia Fl. 79.-
Merlot, Cabernet-Sauvignon, Cabernet Franc
Cantina alla Maggia - Ascona, Switzerland

Ascona Riserva Fl. 139.-
Merlot - Cantina alla Maggia, Ascona, Switzerland

Le Serre Nuove dell'Ornellaia Fl. 150.-
Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc
Tenuta dell'Ornellaia - Bolgheri, Italy

Botrosecco Fl. 70.-
Cabernet Sauvignon, Cabernet Franc
Le Mortelle - Tuscany, Italy

Barbera Giulin Fl. 70.-
Barbera - Accornero, Piemont, Italy

Flores del Callejo Fl. 65.-
Tempranillo - Bodegas Felix Callejo, Ribera del Duero, Spain

INICI Fl. 84.-
Grenache, Cabernet Sauvignon, Carignan, Merlot, Syrah
Merum Priorati - Priorat, Spain

Remelluri Rioja Reserva Fl. 89.-
Tempranillo - Bodegas Remelluri, Rioja, Spain

Château Les Trois Croix Fl. 95.-
Merlot, Cabernet Sauvignon - Bordeaux, France

Lagrein Classico Fl. 69.-
Lagrein - Sölva Peter & Söhne, Alto Adige, Italy

LES VINS OUVERTS

LES BLANCS

Bourgogne blanc "Tresses de Pierres" 1 dl Fl. 17.- 110.-
Chardonnay, Domaine Verget - Burgundy, France

Sancerre Blanc "Cuvée Silex" 1 dl Fl. 16.- 104.-
Sauvignon Blanc, J. de Villebois - Loire, France

Kallstadter Saumagen Kabinett 1 dl Fl. 13.- 85.-
Riesling, Koehler-Ruprecht - Rheinhessen, Germany

LES ROUGES

Pinot Noir Barrique 1 dl Fl. 12.- 79.-
Pinot Noir - Zweifel Wines, Zurich, Switzerland

Le Volte dell'Ornellaia, Magnum 1 dl Mg. 12.- 159.-
Cabernet Sauvignon, Sangiovese, Merlot
Tenuta dell'Ornellaia, Tuscany, Italy

Macan Clasico 1 dl Fl. 17.- 110.-
Tempranillo - Bodegas Vega Sicilia, Rioja, Spain

LES VINS MOUSSEUX

Prosecco Casa Canevel DOC 1 dl Fl. 11.- 75.-
Glera, Casa Canevel - Veneto, Italy

Perrier-Jouët, Grand Brut Fl. 22.- 145.-
Épernay, France

EAU DE VIE

Quitte 2 cl 6.-
Distillery Hans Erismann, Bülach, Switzerland (41% Vol)

Grappa 2 cl 12.-
Chardonnay di Nonino, Italy (41% Vol)

Acquavite di Albicocche 2 cl 12.-
Cantina alla Maggia, Ascona, Switzerland (42% Vol)

Favorite wine not found?
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