

FROM A PHILOSOPHICAL POINT OF VIEW

The social side of grilling was always important: the act of standing around a warm fire, involved in lively discussion while satisfying hunger. Here, in Restaurant Schneggen, even in our grandparents' day, this aspect of grilling was catered for. Consequently we have decided to revive this old tradition and reopen our legendary grill room.

Restaurant Schneggen is a family business steeped in tradition. Now the third generation is already involved in the business, building on the knowledge and experience of their predecessors. Continuously creating and trying out new dishes is standard practice for us. However, we remember our roots, using tried-and-trusted techniques while, at the same time, fulfilling the wishes of our most discerning guests.

Our self-hung high-quality meat that comes mainly from local butchers is certainly one of our recipes for success. By the same token, we invest in the use of foodstuffs produced by farmers and bakers from the surrounding region.

Although it is possible to discuss and write about good food for hours on end, it will not feed your hunger! We are therefore particularly pleased to welcome you as our guest today.

We wish you an enjoyable and pleasurable experience in our restaurant.

Family Marxer and team

LUMA BEEF

200 g 250 g 300g

Rib Eye

58.— 68.— 78.—

This meat is hung to air-cure on the bone. Additionally, during the long period of maturation (4-7 weeks), the Luma beef is treated with a cultivated fungal mold. The natural biological processes initiated by the mold bring out a new quality in the meat making it extraordinarily tender, juicy and tasty.

The advantages brought about by the noble mold are impressive. It stops the meat drying out. At the same time, threadlike structures, so-called hyphens, grow into the meat. To enable this growth, the mold requires energy which it takes from those elements in meat which are unwanted. For example, it breaks down collagen, a tough tissue.

Additionally the metabolism of the mold gives the meat a nutty flavor.

WAGYU BEEF

100 g 150 g 200g

Filet

48.— 68.— 88.—

A premium product with its unmistakable striking marbling. Only the best genetic material from an exclusive breeding program is used and the animals are subject to a strict feed regime.

The company we import from, WagyuChileÆ, has an outstandingly prized gene pool: As the first company to bring Wagyu Beef to South America, they were lucky to receive genetically pure embryos from Japan and thus they are now in possession of the best bloodlines outside of Japan!

All their breeding bulls are full blood descendants of the following bulls: Michifuku, Hirashigetayasu and Son of Fukutsuru 068.

BEFORE OR BETWEEN

Mixed Green Salad <i>with salads of the season</i>	11.50
Rosettes of Field Salad from Buchs <i>chopped egg and chives</i>	13.—
Home Made Ravioli <i>basil and tomatoes</i>	19.50
Carpaccio of Beef Filet <i>from the grill with rocket salad and parmesan</i>	29.—
Soup of the Day <i>Please ask our staff for further details</i>	10.50

OUR CLASSICS

Château-Briand *needs 2 persons*
presented on a silver platter with fresh market
vegetables and your choice of side dish
served with pepper sauce and béarnaise sauce p.P. 69.—

Ochsen T-Bone *needs 2 persons*
presented on a silver platter with fresh market
vegetables and your choice of side dish
served with pepper sauce and béarnaise sauce p.P. 69.—

Meat Loaf
au gratin potatoes and vegetables 28.—

Veal strips „Zurich style“
Rösti (Swiss hash browns) 36.—

OUT OF THE WATER

Loup de Mer (180 gramm)
a top class fish 46.—

Sole
whole or filleted 50.—

Black Tiger giant prawn (for 100 gramm)
the classic crustaceans 24.—

VEGETARIAN

Selection of vegetables
with your choice of side dish 26.—

FROM OUR MEADOWS

	150 g	200 g	250 g
Veal steak <i>fine structure and neutral flavor</i>	37.—	45.—	53.—
Veal chop <i>succulent with bone</i>			53.—
Veal filet <i>from the Rhine valley</i>	39.—	48.—	56.—
Beef steak <i>powerful flavor and tender as butter</i>	27.—	35.—	43.—
Entrecôte <i>succulent and bursting with flavor</i>	33.—	41.—	49.—
Local Beef Filet <i>melts in your mouth</i>	36.—	44.—	52.—
Angus filet <i>worldclass beef from Ireland</i>	39.—	48.—	57.—
Bison filet <i>healthy and nutrient-rich</i>	45.—	57.—	69.—
Corn-fed chicken breast (approx.190 grams) <i>gourmet chicken</i>			23.—

It goes without saying that we can also offer you larger pieces of meat...

*We serve our Schneggen barbecue sauce, Oriental spices and chimichurri
(Argentinean grill sauce) to all our meat dishes.*

On your request, we will be happy to serve our homemade herb butter.

SIDE DISHES

French fries	5.50
Au gratin potatoes	6.50
Rice pilaf	5.50
Pasta	5.50
Rösti (Swiss hash browns)	6.50
Side salad	7.50
Portion of market vegetables	6.50
Fresh leaf spinach	5.50
Au gratin spinach	6.50

On your request, we will be happy to bring our side dishes separately to allow you to serve yourself at your leisure

SAUCES

Sauce Bèarnaise <i>the classic accompaniment for grilled meat</i>	4.—
Sauce Choron <i>the classic accompaniment for grilled fish</i>	4.—
Barolo sauce <i>full of flavor and intensive</i>	4.—
Pepper sauce <i>spicy and creamy</i>	4.—
Schneggen curry sauce <i>hot and spicy</i>	4.—

ORIGIN OF OUR PRODUCTS

Beef	SWITZERLAND, IRELAND, CHILE
Veal	SWITZERLAND
Pork	SWITZERLAND
Bison	CANADA
Poultry	SWITZERLAND, FRANCE
Fish	FRANCE
Sausage products	SWITZERLAND
Crustaceans	VIETNAM, SOUTH AFRICA

OUR PARTNERS

Butcher Lippuner, Buchs SG
Butcher Kaufmann, Buchs SG
Bianchi, Zufikon AG
Hugo Dubno, Hendschiken AG
Kramer, Haag SG
Vegetables Schlegel, Buchs SG
Böschnihof, Buchs SG
Baker Frick, Buchs SG
Baker Mündle, Mauren FL
Baker Kuess, Buchs SG