

★

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

Gazpacho
Andalusian Style

19

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

29

Steak tatare USA
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
Asparagus salad

32

California crab cake CAN
Marinated radish,
green shiso, lettuce

32 | 45

Lobster Roll CAN
Brioche,
mayonnaise

37
5 g Ossetra Selection Caviar 22

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

32

Green Salad sautéed chanterelles, butter croutons

19

Atossa Caviar Blinis, crème fraîche, egg, shallot, chives

50 g from 220

MAIN COURSES

BURGERS'N'RIBS

Napa Grill burger Flannery Beef, USA, 8 oz 39
BBQ & burger sauce, salad, 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

Char from Bremgarten with brown butter (CH) 45

WITHOOTS

Grilled fennel vegetable bouillabaisse, rouille 29

Beyond Meat burger (vegetarian) 37
BBQ & burger sauce, salad, 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, awarded with "100 points" by Robert Parker.

New York Steak DA 14 DAYS 8oz | 12 oz 67 | 89

Kansas City Strip DA 35 DAYS 20 oz 135

Filet Mignon WA 6oz | 8 oz 68 | 87

Rib Eye Steak DA 14 DAYS 10oz | 14 oz 79 | 98

Bone-in Ribsteak DA 14 DAYS 20 oz 138

Bone-in Ribsteak DA 42 DAYS 28 oz 185

Porterhouse Steak DA 14 DAYS 34 oz 259

Porterhouse Steak DA 35 DAYS 34 oz 278

Porterhouse Steak DA 63 DAYS 40 oz 324

Outside Skirt Steak WA (PRIME) per 3.5 oz 35

Flank Steak WA (PRIME) per 3.5 oz 27

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

Hof zur Chalte Hose ★ Kusnacht, 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)

Second Cut of the day per 3.5 oz 15

SWEETS

Chocolate mousse mille-feuille and raspberries 16

Marinated strawberries mascarpone & sorbet 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

Gazpacho
Andalusische Art

19

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

29

Filet Tatar USA
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
Spargelsalat

32

California Crab Cake CAN
Marinierter Rettich, grüner
Shiso, Lattich

32 | 45

Lobster Roll CAN
Brioche,
Mayonnaise

37

5g Ossetra Selection Kaviar 22

Bio Bacon Sampler Grillierter Hampshire- Bacon vom Ueli-Hof, Kartoffel Chips

32

Grüner Salat Sautierte Pfifferlinge, Buttercroûtons

19

Atossa Kaviar Blinis, Crème Fraîche, Ei, Schalotten, Schnittlauch

50 g ab 220

HAUPTGANG

BURGERS'N'RIBS

Napa Grill Burger Flannery Beef, USA, 220 g 39
BBQ- & Burgersauce, 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

Bremgartner Bachsaibling mit Nussbutter (CH) 45

WITH ROOTS

Grillierter Fenchel Gemüse-Bouillabaisse, Rouille 29

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

BEILAGE

KARTOFFEL & CO.

Regular Fries, Sweet Potato Fries je 9.50

Trüffel 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, sie wurden von Robert Parker mit "100 Punkten" geadelt.

New York Steak DA 14 TAGE 220 | 340 g 67 | 89

Kansas City Strip DA 35 TAGE 560 g 135

Filet Mignon WA 170 | 220 g 68 | 87

Rib Eye Steak DA 14 TAGE 280 | 400 g 79 | 98

Bone-in Ribsteak DA 14 TAGE 560 g 138

Bone-in Ribsteak DA 42 TAGE 790 g 185

Porterhouse Steak DA 14 TAGE 960 g 259

Porterhouse Steak DA 35 TAGE 960 g 278

Porterhouse Steak DA 63 TAGE 1130 g 324

Outside Skirt Steak WA (PRIME) pro 100 g 35

Flank Steak WA (PRIME) pro 100 g 27

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 Präфекtur, 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

Hof zur Chalte Hose ★ Küsnacht, Zürich

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

Second Cut of the day pro 100 g 15

SÜSSES

Schokoladenmousse Mille-feuille, Himbeeren 16

Marinierte Erdbeeren Mascarpone & Sorbet 16

Crème-Brûlée 12

Cheesecake Salzkaramell & Popcorn 15

Glaces & Sorbets Hausgemacht & täglich wechselnd 5.50

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

16

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Our meat is free from hormones and antibiotics, according to the producers. Please inform us of
any allergies or intolerances.