



SWISSWAGYU

Wagyu meat is one of the world's most precious and popular meats, highly appreciated for its extraordinary quality, tenderness and rich taste. The word "Wagyu" comes from Japan and literally means "Japanese cow" ("wa" means Japan and "gyu" means cow). This meat is well-known for its high level of "marbling", that is the intramuscular fat veins that give a unique taste and an overall buttery texture.

Our offer, a meat that has been especially selected for you from the passion farmers of Aargau Canton farmers born the "Swiss Wagyu" selected directly by our butcher to offer you the finest cuts.

Discover the cuts availability chef 41.50 per 100 g s.d.

"Tasting Wagyu"

Tasting Menu
119.50 chf per persona



Swiss Wagyu "bresaola" from Aargau
served with "scrocchiarella" focaccia and demi-glace (rich brown sauce)



Potato gnocchi with Wagyu ragu



Wagyu sliced rib-eye (200g)
potato mille-feuille, Caffè de Paris sauce



Small dessert from our pastry shop "Pane e Zucchero"



GRILLED

CONTAMINATIONS

This year's menu is dedicated to flavors from various continents; we've drawn inspiration from traditional recipes to offer our guests a unique experience.

The Time

One of our most precious commodities, meat is even more so. At every stage of its processing, meat requires the right timing and meticulous care.

After slaughter, the meat needs the right amount of time to mature, and before cooking, there is a certain amount of time for oxygenation that must be respected and which varies depending on the length of the maturation.

After cooking, the meat needs to rest. This phase, called the "rest period" by BBQ masters, allows the liquids to redistribute and the connective tissue to dissolve more effectively, allowing all the flavor from the fat to be absorbed into the meat.

SWISS MEAT

There are many reasons to choose Swiss meat. Geographically, our country is well-suited to animal husbandry and provides farmers with the natural resources they need for animal welfare. Furthermore, the federal government and cantons have laws in place to ensure a high level of animal welfare and food safety.



SWISS BEEF

Min. 20 days of maturation - marbling level 3/6 - flavour intensity

7. Minimum recommended weight 200 g

Rib-Eye	Entrecote	Filet	Picanha	Entraña
15.50 per 100gr	15.50 per 100gr	17.50 per 100gr	11.50 per 100gr	10.80 per 100gr

THE LARGE CUTS

Aged on the bone

	Fiorentina	Rib
From 20 to 30 gg.	14.50 for 100gr	11.50 for 100gr
From 30 to 50 gg.	16.50 for 100gr	12.50 for 100gr

Maturation longer than 50 days subject to availability

Tomahawk

Discover our availability in Switzerland and more

specialties from the grill

Boneless chicken steak with chickpea and eggplant hummus	26.50
Pork shank marinated in dark beer with tasty potatoes and its sauce	26.50
Pork ribs with baked potatoes	28.50
Pork belly with teriyaki sauce and mashed potatoes	32.50
Long-rib lamb chops with sliced egg-plant	34.50
250g sliced Picanha steak with fried plantain and pico de gallo sauce	42.50
Beef fillet tataki with sweet and sour vegetables	46.50



STARTERS

Small Bites

Tastings of our famous appetizers

36.50

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with extra virgin olive oil, lemon and pepper, local salami, Gruyere cheese

Trio of tortillas with knife-cut beef tartare 36.50

-with Cantabrian anchovy mayo

-with guacamole sauce, sour onion and crunchy nachos

-with dried tomato pesto, fresh burrata, cheese and caper berries

Crispy Onion Rings 7.50

Smoked scamorza cheese rolls with bacon 7.50

Traditional meatball with sauce and croutons 12.50

Pinsa with marinated beef, truffle, saffron mayo and grilled sauce 18.50

Classic tartare 200g on the bone with its marrow 34.50

Cold Smoked Beef Sashimi

Swiss black Angus 29.50 Swiss Wagyu 42.50

OUR "HOMEMADE" PRODUCTIONS

Ticino salami with "Boretane" onions 8.50

Swiss Wagyu Bresaola from Aaragau Canton with a double-cooked crispy focaccia 14.50

Swiss Beef Rumpsteak marinated in salt and sugar, with a citrus aroma. 21.50

Swiss Beef Carpaccio with Extra Virgin Olive Oil, Lemon, and Pepper 23.50

Swiss "cured beef" Picanha, aged for 40 days, with saffron mayo and demi-glace 24.50



SALADS

Green

(lettuce, soncino salad, rocket and baby spinach) **7.50**

Mixed

(lettuce, Soncino salad, rocket salad, tomato slices, carrots, radicchio salad) **8.50**

Manzetta

(beef carpaccio, Gotthard cheese flakes, French sauce, lettuce and radicchio heart) **25.50**

Cesarona

(grilled chicken breast, shaved Grana cheese, bread croutons, lettuce, cherry tomatoes, capers and French sauce) **19.50**

Fitness

(roasted turkey-cut, avocado, walnut, lettuce, baby spinach) **22.50**

Sostanziosa

(beef strips sautéed with balsamic vinegar, croutons, lettuce, rocket salad) **23.50**

Farro salad

(with buffalo mozzarella, cherry tomatoes, and arugula) **25.50**

PASTAS

Grilled spaghetti with 3 tomato sauce 28.50

Ravioli

braised beef with cheese fondue, demi-jace and truffle **26.50**

Potato gnocchi

with wagyu ragù CH **27.50**

Risotto riserva San Massimo

with herb-flavored Wagyu lard, black truffle shavings and 32-month-old parmesan cheese **29.50**



HAMBURGER

Our burgers are made entirely in-house, and the meats are 100% Swiss, sourced from premium cuts. They're expertly seasoned by our chefs and served in a fantastic artisanal bun made according to our own recipe. The grilled meat will give you a unique experience.

Trio of Mini Hamburgers from the Braceria

*Tasting of our three most famous hamburgers of all time: elvetico, USA nero e crudo **28.50***

Nero e Crudo

Charcoal bun with beef tartare, guacamole, stracciatella, crispy nachos and caramelized onion **21.50**

Elvetico

220g of 100% Swiss beef with salad, raclette cheese, potatoes and gherkins **18.50**

USA

220g of 100% Swiss beef with salad, tomato, cheese, bacon and onion **19.50**

Italia

220g of 100% Swiss beef with rocket, tomato, buffalo mozzarella, basil pesto **19.50**

Lugano Pit beef

Slices of delicious beef cooked at low temperature, lightly smoked, served in a very soft bun topped with tartar sauce, salad and onion **18.50**

Mexico

200g Swiss Beef in a charcoal bun with breaded chicken breast with nachos, pepper salsa, onion rings and lettuce **21.50**

Veg Burger

of legumes with potatoes, tomatoes and salad  **21.50**



SIDE DISHES

POTATOES

FRENCH FRIES

"LE CLASSICHE" Classic one	5.50
"Le Gustose" with Cheddar and crispy bacon	7.50
"Tartufate" XL portion with cheese and black truffle	18.50

THE TRADITIONAL

<i>Tasty baked potatoes seasoned like they used to be</i>	5.50
<i>Mashed potatoes</i>	7.50
Mashed potatoes with black truffle	9.50

VEGETABLES

Sliced eggplant with herbs and garlic	5.50
Roasted corn on the cob	5.50
Mushroom and truffle flan with smoked scamorza cheese	12.50
Grilled pak choi Chinese cabbage with anchovy mayonnaise	7.50
Grilled Romanesco broccoli with pecorino cheese and pepper fondue	7.50

SAUCES *homemade*

Béarnaise	2.50
Sauce with 3 Peppers	2.50
Chimichurri	3.50
Sauce Braceria with Mushrooms and Truffle	3.50
Pico de Gallo Sauces	3.50



“Our Trip”

Tasting menu Minimum for 2 people
74.50 chf per person

Small Bites

Tastings of our famous starters

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with vinaigrette and pepper, local salami from Mr. Campora di Bioggio, Gruyeres Gran Affinage cheese aged 22 months

From the Grill

Our Grill Master's selection Our meat is aged for an average of 15 to 30 days and is carefully selected for your tasting menu

Entraña Picaña Entrecôte Rib-Eye

400 g./with p.p.

Side dishes

Selection of small side dishes from the chef

Dessert

A small dessert from our Pane & Zucchero pastry shop



“ContamiNation Menu”

Tasting menu for 2 people
99.50 chf per person

Starters

Cold-Smoked Wagyu Sashimi

Tris of tortillas with knife-cut beef tartare

- con mayo alle acciughe del Cantabrico
- with guacamole sauce, sour onion and crispy nachos
- with dried tomato pesto, fresh burrata and caper berries

From the grill

Sliced Swiss Beef Picanha

with fried plantain and pico de gallo sauce (250 g p.p.)

Dessert

Grilled pineapple with vanilla ice cream



For the little ones

Pasta with tomato sauce,	10.00
Grilled chicken breast with French fries	14.50
Mini Burger with French Fries	14.50
Breaded chicken with French fries	16.50
Burger on a plate	10.50

Ask our staff for any information regarding origins and allergies