

# Stockhorn

## Restaurant

### Menu

#### *Our Philosophy*

“Our food philosophy starts with knowing the farmers and how they work; acquiring the best produce and staying as close to home as possible with a few exceptions. The farmers we work with care for their livestock, their soil and the harmony of us all coexisting together. No antibiotics or growth hormones in sight here! The fruit and vegetables are grown in season without the use of pesticides, herbicides or other harmful substances. Nose to tail cooking is tantamount on our menu, for the animals as well as the vegetables. Minimal waste and maximum taste.

Just as our ancestors lived and ate, with the respect for the land from where they were fed.”

# Starters

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CHF

**Soup of the week**  
with seasonal ingredients

12

**Ajo blanco**, cucumber, smoked anchovy, dill

16

**Fresh green leaves**, vinaigrette

13

**Grilled baby gem salad**  
caesar dressing, 24 month aged Parmesan

19

**Fresh radishes**, anchoïade

16

# Starters

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CHF

**Roasted marrowbone,** salsa verde, sourdough toast 21

**Slow cooked beef tongue,** pickled onions, sauce tartare 23

**Citrus and dill cured trout,**  
beetroot, horseradish, crème fraîche 28

**110-days dry aged beef tartare,**  
confit tomatoes, rucola, aioli 36

## Delights from the Kitchen

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CHF

**Marinated and slow cooked beef ribs**, bbq glaze, 43  
confit tomatoes, roasted new potatoes

**Whole stuffed pepper**, fresh local sérac cheese, 32  
summer herbs, romesco, tabbouleh

**Whole baked aubergine**, dukkah, tzatziki, confit lemon, 34  
tabbouleh

All prices are in CHF, incl. 7.7 % VAT.

Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

# From the Grill

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Choose your favorite grilled dish, which is served with vegetables of the week and one side dish plus one sauce of your choice.

## Single Cuts

Tenderloin

180gr | beef | 56 CHF

Ribeye

220gr | beef | 48 CHF

Secret Cut

200gr | beef | 46 CHF

Spicy Beef Skewer

250gr | beef | 54 CHF

Lamb Cutlet

350gr | lamb | 42 CHF

Pork Cut of the week

ask staff for information

## To Share for 2 people

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Côte de bœuf

650gr | 65 CHF pp

Deboned Whole chicken

44 CHF pp

# From the Grill

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## Side Dishes

**Roasted new potatoes**

glazed with pork fat and rosemary

**French fries** herb salt

**Polenta** with 24 months aged parmesan

Summer **Tabbouleh**

## Our Sauces

Aioli

Café de Paris Butter

Pesto

Pepper Sauce

## **Chefs Choice: Weekly Sharing Meal**

Are you tired of choosing? Let us choose for you. We invite you to sit back, relax and let the chef serve you a meal that is made to be shared.

A starter, sourdough bread, a special cut of meat served together with four different sides and two sauces.

Minimum 2 people

65 pp



## Desserts

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CHF

<b>Dark chocolate mousse</b> , summer fruits	14
<b>Panna cotta</b> , fresh berries	13
<b>Affogato</b> , fior di latte, biscotti, espresso	12
<b>Sorbet &amp; ice cream</b> (2 flavors), chantilly, toasted almonds	12
<b>Apricot &amp; frangipane tart</b> , crème fraîche	14
<b>Eton mess</b> , meringue, currants, chantilly	13

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Special thanks to all our suppliers:

Familie Grünenfelder	<i>CH</i>
Bio Reynard	<i>CH</i>
Horu Käserei	<i>CH</i>
Gampel Galloway	<i>CH</i>
Ferme La belle Luce, AOC Gruyere	<i>CH</i>
Local butcher in town Matterhorn Fleisch	<i>CH</i>
	<i>CH</i>

& all other small farmers of Switzerland that provide us with seasonal, fresh produce!

Did you know, that our sourdough bread gets baked with a lot of love and attention every morning in our own bakery  
“Backzeit” by the rex

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**the rex**