

A warm welcome

to the Grillrestaurant Ampersand

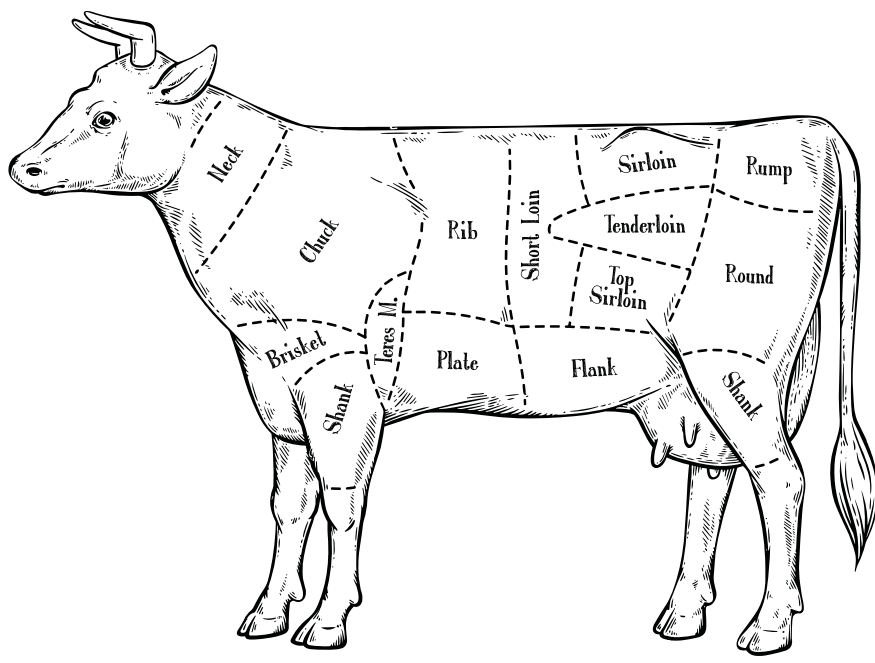
Our open fire grill is at the heart of our restaurant and everything revolves around it. Our menu reflects this; characteristic barbecue flavour takes centre stage.

But we also care about our ingredients. Whether meat, fish or vegetables, we are totally dedicated to sourcing innovative products to inspire your taste buds. And wherever possible we use local producers who share our values.

The Swiss beechwood is crackling, the grill is fired up: We are delighted to be able to share our barbecue passion with you!

Philip Spieser
Host Ampersand

MENU



TERES MAJOR

Tender as a fillet but strong in flavour. What sounds like the steak of your dreams, is the butcherscut is. In this country only rarely found behind the counters, the premium steak is a true delicacy. A cut you should not miss out on!

CUT OF THE WEEK

Our weekly recommendation of a «second cut»

SECOND CUTS

Contrary to what the name suggests, a second cut does not indicate inferior quality. In fact the opposite is true: flank, hangar and spider steaks all have a rich aroma and flavour and are therefore a great alternative to fine cuts of beef. Let us advise you and be surprised!

RARE
VERY RARE

MEDIUM-RARE
RARE

MEDIUM
MEDIUM

MEDIUM-WELL
SLIGHTLY PINK

WELL DONE
COOKED THROUGH

Ampersand salad 11.80

Leafy salad with grilled croutons, herbs, seeds and nuts
Grilled ASC king prawn per piece 7.80
with 12-month matured Ticino dry-cured ham 50g 9.00

Tomato soup with ember-grilled Ramati tomatoes 12.50

with basil oil, sour cream and grilled focaccia

Grilled giant prawns 20.50

with smoked orange-herb sauce, roasted Swiss peppers and garlic focaccia

Grilled orange chicory 17.50

with goat cheese crème brûlée, lamb’s lettuce and quince-rosemary dressing

Tartare of Swiss beef fillet small 70g 28.00 large 140g 37.00

with egg yolk cream, fermented chilli sauce, pickled radishes and grilled focaccia

House-smoked Swiss Prime beetroot salmon 17.50

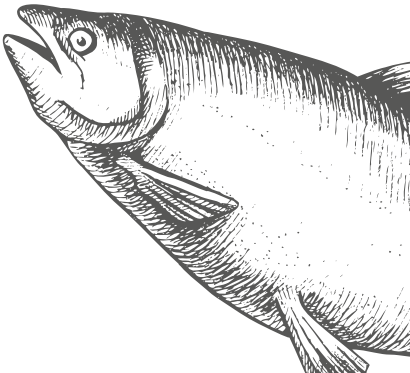
on crispy pumpernickel with horseradish cream, dill and fermented cucumber-apple salad

Ampersand appetizer platter per person 19.00

Soup of Ramati tomato grilled on the embers, grilled orange chicory, smoked salmon for 2 or more

SWISS PRIME SALMON – PURE ALPINE SALMON

In Lostalloy, part of the stunning Mesolcina Valley (Grisons) lies Switzerland’s first salmon farm. Here, Salmon grow in fresh mountain waters and are entirely free of chemicals and antibiotics. This is made possible by the innovative re-circulating aquaculture system, which is resource-friendly and has minimal impact on the ecosystem. You’ll enjoy the end product of this today: fresh, healthy, sustainable and extremely tasty.



SHARING-PLATES

Sharing is one of the big food trends at the moment; shared meals or plates are very much in demand. In a no-fuss, social way it combines delicious dishes with all that makes eating an experience: social time and a sense of togetherness.

Ampersand Grill platter

Swiss entrecôte steak, merquez sausage, Swiss piri-piri chicken and lamb from the Göschener Alp region.
from 2 people

Normal appetite	per person approx. 300g meat	55.50
Ravenous appetite	per person approx. 400g meat	70.50



Our sharing platters are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice.

Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Creamy polenta

Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

Grilled entrecôte	200g	51.80
Swiss beef	300g	71.00

Grilled beef tenderloin	200g	59.80
Swiss beef	300g	82.00

Grilled Teres Major steak	220g	48.00
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This piece is also available in larger portions, depending on availability.
Surcharge according to weight.

Our Swiss beef cuts are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice.

Side dishes

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- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Creamy polenta

Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

THE GÖSCHENER ALP

Grilled lamb from the Göscheener Alp region

49.80

served with three kinds of barbecue sauce, seasonal grilled vegetables and a side dish of your choice

SWISS WATERS

Switzerland offers more than just perch and whitefish and its fish farming is proving to be particularly innovative and sustainable

Grilled Alpine pike-perch

49.00

on grilled vegetables, Venere rice, lingonberries and white wine foam

Around the world

barbecuing is celebrated around the world with different influences, spices and sauces. With this dish, we are opening the doors to the wide-ranging, exciting world of barbecued delights.

Grilled Black BBQ pork belly

43.50

with creamy polenta and grilled vegetables

THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

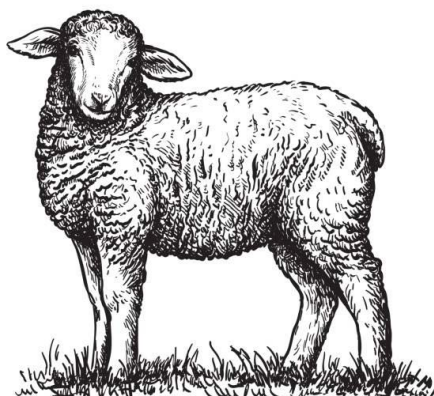
Roasted cauliflower

34.00

with spicy harissa, honey, lime crème fraîche and cipolotti-cashew topping

OUR ALPINE LAMB

Our lambs live in the middle of the Uri Alps. 650 of them. We can't say for sure whether its the fresh air or the mystic vibes of the region that create the exceptional flavour of our lamb. All that matters to us is that we are able to prepare a special treat for your palate.



BURGERS

Ampersand Burger

36.00

Patty made from 200g of Swiss beef, with cheese, crispy onions, coleslaw, bacon and house-made burger sauce

Pulled pork Burger

33.50

Grilled cabbage coleslaw, burger sauce, tomatoes, pickles and crispy onions

Green Mountain Burger «Ächt Schwiiz»

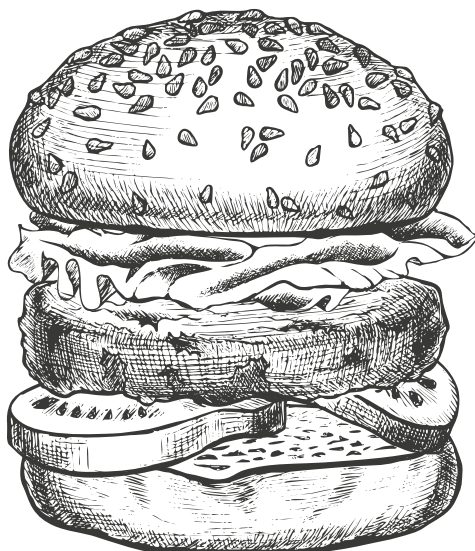
33.50

Grilled cabbage coleslaw, burger sauce, cheese, tomatoes, pickles and crispy onions

All our burgers are served with central swiss french fries or salad.

GREEN MOUNTAIN BURGER

“Zero meat - all Swiss” is the message behind Green Mountain Burger. The vegan burger patty has been developed in Switzerland and is also produced here. But Green Mountain is more than “just” vegan, it also focuses on the latest trend of plant-based food. This is all about natural, unprocessed plant-based products, such as pulses, grains and vegetables. Plant-based products are the stars of the vegan scene; they look like meat, taste like meat and provide plenty of fibre, protein and vitamins.



Dessert menu

Grilled pineapple 9.50
with coconut ice cream and cinnamon-rum sauce

Additional lime cake 5.00

Chocolate fondant 14.50
with tonka bean ice cream, miso caramel
and grilled mandarin gel

Café Gourmand 10.50
The finest coffee from the coffee roasting company Rast
in Lucerne with a sweet little extra

Scoop of ice cream per piece 5.50
our staff will be happy to advise you about
our selection of ice cream

DECLARATION

We only use meat and eggs from Switzerland, as well as certified fish (MSC/ ASC) from sustainable farming or fishing. We support sustainable farming; our salmon are sourced from Switzerland and our octopus from the Atlantic. All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise.

Wine & beer are served to those 16 and over. Spirits to those 18 and over. All prices are in Swiss Francs and include the mandatory VAT. Conversion to Euros is according to the daily rate. Our employees are happy to provide information about ingredients and allergenic ingredients in our dishes on request.