

A warm welcome

## **to the Grillrestaurant Ampersand**

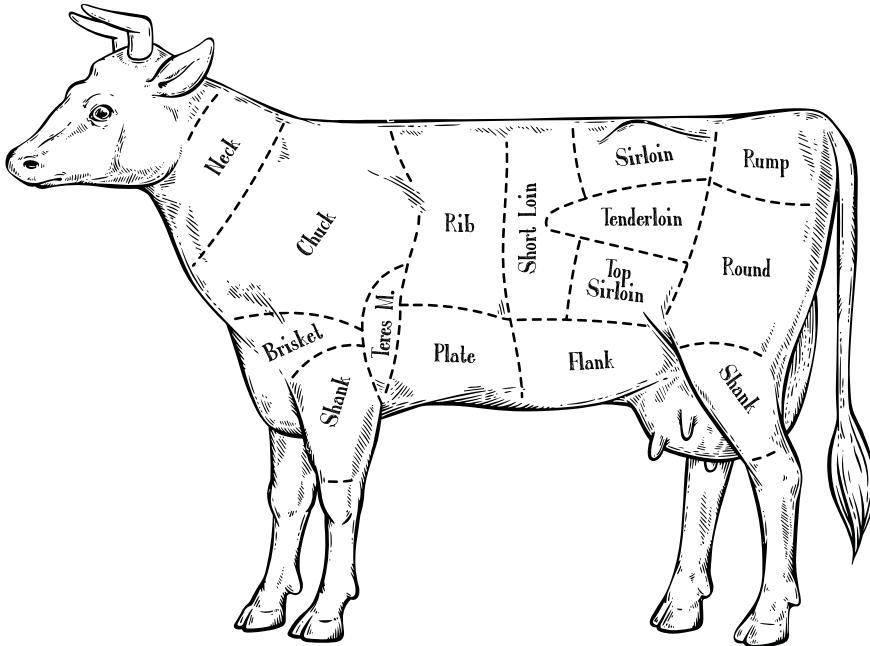
Our open fire grill is at the heart of our restaurant and everything revolves around it. Our menu reflects this; characteristic barbecue flavour takes centre stage.

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	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL DONE
VERY RARE	RARE	MEDIUM	SLIGHTLY PINK	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** 28.00

with egg yolk cream, fermented chilli sauce, small 70g  
 pickled radishes and grilled focaccia large 140g 37.00

**House-smoked Swiss Prime beetroot salmon** 17.50

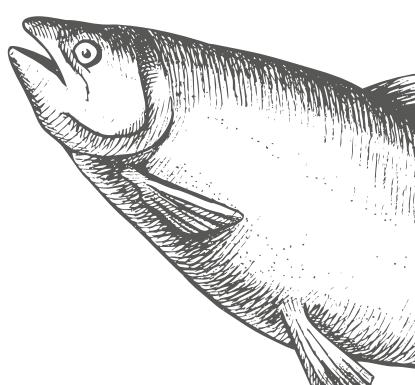
on crispy pumpernickel with horseradish cream, dill and fermented cucumber-apple salad

**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 Lostallo, 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 recirculating 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

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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

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<b>Grilled entrecôte</b>		200g	<b>51.80</b>
Swiss beef		300g	<b>71.00</b>

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<b>Grilled beef tenderloin</b>		200g	<b>59.80</b>
Swiss beef		300g	<b>82.00</b>

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

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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

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

### Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

Grilled dishes from

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## THE GÖSCHENER ALP

### Grilled lamb from the Göschenen Alp region

49.80

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

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## 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

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## 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

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## THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

### Roasted cauliflower

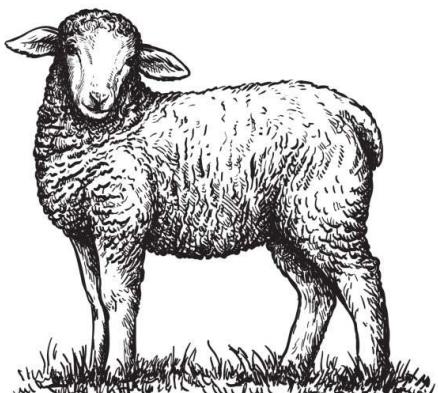
34.00

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

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## 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»

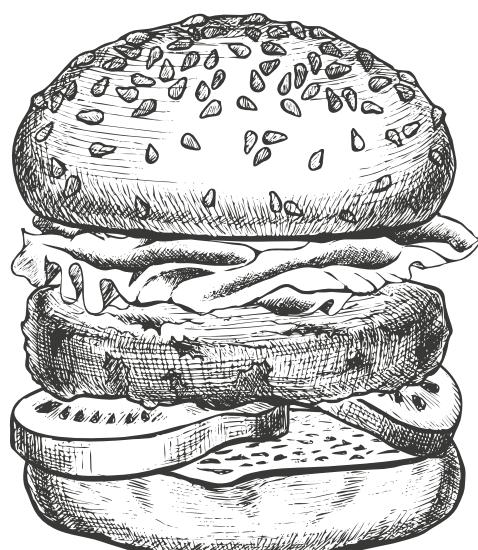
33.50

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

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**Grilled pineapple** 9.50

with coconut ice cream and cinnamon-rum sauce

Additional lime cake 5.00

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**Chocolate fondant** 14.50

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

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**Café Gourmand** 10.50

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

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**Scoop of ice cream** per piece 5.50

our staff will be happy to advise you about  
our selection of ice cream

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## 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.