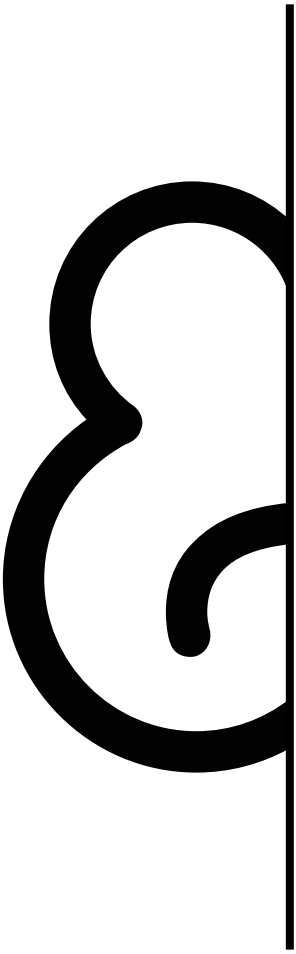


A warm welcome

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.

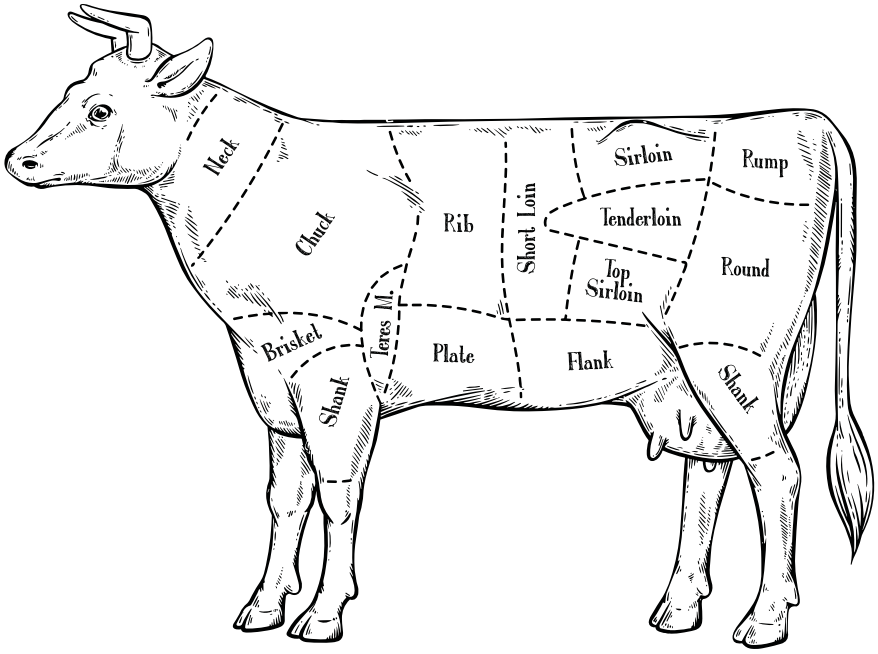
But we also care about our ingredients. Whether meat, fish or vegetables, we are totally dedicated to sourcing innovative products to inspire your taste buds. And wherever possible we use local producers who share our values.

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

& AMPERSAND
GRILLRESTAURANT



TERES MAJOR

Tender as a fillet but strong in flavour. What sounds like the steak of your dreams, the butcher's cut is indeed. Only rarely found behind the counters here in Switzerland, this 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, hanger 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

Starters

Ampersand salad — 11.80

Leafy salad with grilled croutons, herbs, seeds and nuts

with 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 — 22.50

with smoked orange-herb sauce, roasted pointed peppers and garlic focacciaa

Ember-roasted beetroot carpaccio — 18.50

with goat's cheese espuma, lamb's lettuce, orange vinaigrette and toasted nuts

Tartare of Swiss beef

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

small 75g 29.00

large 150g 38.00

Smoked salmon "pastrami style" — 19.50

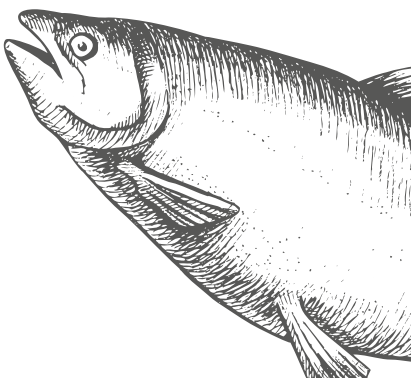
with Sbrinz churros, pickled red onions and mustard-honey mayonnaise

Ampersand appetizer platter — per person 19.00

Soup of Ramati tomato grilled on the embers,
Ember-roasted beetroot, 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.



To share

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

Second cut of Swiss beef, merguez, Swiss “Piri-Piri” chicken,
and lamb from the Göscheneralp.
from 2 people

Normal appetite	approx. 300g meat per person	57.50
Ravenous appetite	approx. 400g meat per person	72.50

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
- Polenta

Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

From Buchenholz

Grilled entrecôte

Swiss beef	200g	53.00
	300g	74.00

Grilled beef tenderloin

Swiss beef	200g	62.00
	300g	84.00

Grilled Teres Major steak

220g 49.00

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

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

Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

Grilled dishes from

THE GÖSCHENER ALP

Grilled lamb from the Göschener Alp region 51.00

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 49.50

with foamed hazelnut velouté, heirloom carrots and creamy potato mousseline

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 45.50

with creamy polenta, bimi broccoli and roasted nuts

THE GARDEN

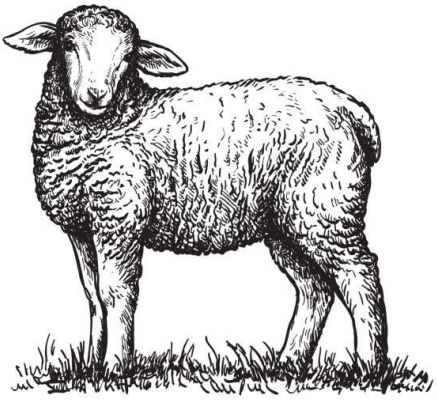
Lovers of vegetarian cuisine are also well looked after here!

Grilled red cabbage and celeriac 35.00

marinated with black BBQ, cranberry pesto and smoky mashed potatoes

OUR ALPINE LAMB

Our lambs live in the middle of the Uri Alps. 650 of them. We can't say for sure whether it's 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 — 37.00

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

Pulled pork Burger — 34.50

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

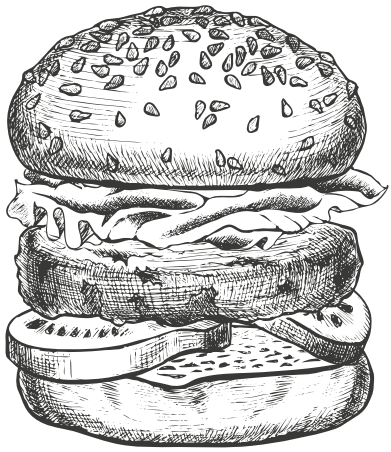
Green Mountain Burger «Ächt Schwiiz» — 34.50

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

All our burgers are served with Central Swiss 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

Mille-feuille Ampersand-style — 14.50
with gingerbread cream, apple ragout
and plum sorbet

Chocolate brownie — 14.50
Port wine pear with vanilla ice cream
and miso caramel

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 scoop 5.50
Caramel, Vanilla, Caffè Croccante, Chocolate,
Strawberry, Coconut, Mango-Passion Fruit, Lemon

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.