

*Simon's*

**STEAKHOUSE**

GRILL - RESTAURANT - BAR

**BEST DRY AGED BEEF IN ZURICH**

# Salads

<b>Our mixed garden salad</b>	<b>CHF 12.00</b>
<b>Seasonal salad</b>	<b>CHF 15.00</b>
<b>Steakhouse salad</b> Bacon, tomatoes, croutons, avocado	<b>CHF 18.00</b>
<b>Tomatoes &amp; Onions &amp; basil</b> Tomato slices, onion rings, basil, balsamic	<b>CHF 14.00</b>
<b>Tomatoes &amp; Mozzarella di bufala</b> Tomato slices, mozzarella di bufala, basil, balsamic	<b>CHF 20.50</b>
<b>Cesar salad</b> Leaf salad, tomatoes, bacon, croutons, parmesan cheese, house dressing	<b>CHF 19.00</b>
<b>with chicken</b>	<b>CHF 29.00</b>
<b>with prawns</b>	<b>CHF 32.00</b>
<b>with beef</b>	<b>CHF 32.00</b>
<b>Arugula Argentina</b> Arugula, parmesan cheese, mozzarella di bufala, balsamic	<b>CHF 19.00</b>
<b>Simon's house salad</b> Leaf salad, arugula, tomatoes, walnut, apple, pomme granate, sundried cranberries, feta cheese, house dressing	<b>CHF 24.00</b>

# Kids Menu

<b>Chicken Nuggets and Pommes frites</b>	<b>CHF 15.00</b>
<b>Tagliatelle with tomato sauce</b>	<b>CHF 15.00</b>

Dear guests, prior to ordering please let us know  
about allergies or intolerances.

Our staff will gladly assist you with additional  
information about ingredients and preparation of our dishes.

# Starter

<b>Tomato soup with basil</b>	<b>CHF</b>	<b>12.00</b>		
<b>Lime – coconut soup with grilled prawns</b>	<b>CHF</b>	<b>15.00</b>		
<b>Jumbo prawns aglio olio</b> Mediterranean vegetables, garlic, chili, olive oil	<b>CHF</b>	<b>23.00</b>		
<b>Scallops Martin Fierre</b> Avocados, Chili–Soy sauce, salad bouquet	<b>CHF</b>	<b>25.00</b>		
<b>Empanadas gaucho Style</b> Beef and olive stuffing	<b>CHF</b>	<b>16.00</b>		
<b>Simi's Sashimi</b> Beef filet marinated in herbs, Chili–soy sauce, salad bouquet	<b>CHF</b>	<b>29.00</b>		
<b>Fish &amp; Butcher</b> Jumbo prawns, chorizo sausage, empenadas	<b>CHF</b>	<b>28.00</b>		
<b>Carpaccio Chef Style</b> Knocked filet of beef, mustard	<b>CHF</b>	<b>35.00</b>		
<b>Beef tatar</b> House toast and butter	<b>small CHF</b>	<b>26.00</b>	<b>big</b>	<b>CHF 37.00</b>

# Mains

<b>Grilled chicken breast</b>	CHF 31.00
<b>Grilled lamb racks</b> Tender lamb chops	CHF 43.00
<b>Grilled tunasteak sushi quality</b> Aside of lemon	CHF 44.00
<b>Dry Aged Beef Burger</b> Dry Aged beef, onion, tomaotes	CHF 37.00
<b>Steakhouse Burger</b> Onions, cheddar, bacon	CHF 31.00
<b>Brooklyn Burger</b> (Beer Burger from 16 years) Beef Burger dressed with Brooklyn Beer from NY with Black Burger Buns, cheddar, onion	CHF 39.00
<b>Wagyu Burger</b> 100% USA Wagyu Beef	CHF 43.00
<b>Ostrich Steak</b> Australian ostrich fillet	CHF 42.00
<b>Spare-Ribs</b> Marinated baby pork ribs	CHF 33.00

# Vegeterian

<b>Ravioli</b> Spinach-ricotta stuffing, truffle sauce	CHF 34.00
<b>Grillplatte &amp; Baked Potato</b> Mixed grilled vegetables	CHF 29.00

# Argentinian Steaks

	180g	250g	400g	500g
<b>Churrasco de Quadrill</b> Low fat rumpsteak fettarmes Rumpsteak vom Pampas-Rind Black-Angus	CHF 39.00	CHF 51.00	CHF 73.00	CHF 91.00
<b>Bifes de Chorizo</b> Traditional entrecote vom Pampas-Rind Black-Angus	CHF 43.00	CHF 54.00	CHF 75.00	CHF 94.00
<b>Bife de Lomo</b> Tender filet vom Pampas-Rind Black-Angus	CHF 51.00	CHF 64.00	CHF 89.00	CHF 109.00
<b>U.S. Bife de Ancho</b> Marbled Rib-Eye Black-Angus		CHF 65.00	CHF 89.00	CHF 109.00

## Grill-Plate

Entrecôte, Rumpsteak, Filet  
Best beef only from the cattle

240g	400g
CHF 59.00	CHF 85.00

## Lomo de Argentino

Beef filet Black Angus "one piece"  
Served with different sides and sauce

1-2 persons	3 sides
600g	CHF 150.00
2-4 persons	4 sides
1200g	CHF 300.00
4-6 persons	6 sides
1800g	CHF 450.00

All steaks and Lomo plates are available as Surf & Turf:

+ Lobster tail halved and grilled 110g	CHF 18.00
+ giant shrimps, 2 pieces	CHF 18.00

# Simon's

## Aged Best of Zurich

	30 Days 100g	60 Days 100g	90 Days 100g
<b>Bone in Rib-Eye Steak</b> Minimum 400g Black Angus Beef USA	CHF 23.00	CHF 27.00	CHF 33.00
<b>New York Club-Steak</b> Minimum 400g Black Angus Beef USA Entrecôte on the bone	CHF 23.00	CHF 27.00	CHF 33.00
<b>Porterhouse-Steak</b> Minimum 400g Black Angus Beef USA T-Bone Filet-Entrecôte	CHF 24.00	CHF 29.00	CHF 36.00
	Pro 100g		
<b>Filet-Steak</b> Minimum 150g Black Angus Beef USA	CHF 38.00		
<b>Wagyu Filet-Steak</b> Minimum 100g A very rare filet of special beef	CHF 85.00		

## Sides

Baked potatoes	CHF 6.00	Buttered rice	CHF 6.00
Pommes frites	CHF 7.00	Leaf Spinach	CHF 8.00
Truffle pommes frites	CHF 11.00	Corn	CHF 8.00
Sweetpotato fries	CHF 9.00	grilled champignons	CHF 8.00
Country fries	CHF 8.00	Mediterranean vegetabels	CHF 8.00
Tagliatelle	CHF 6.00		

Tomato and onion, Leaf salad CHF 9.00

## Sauces

Chimichurri, Shallots-Malbec-Jus, bernaïse sauce, herb sauce  
+ every other sauce CHF 3.00

# *Chef's Sharing Table*

Sharing from 4-8 persons

## *Starter*

### **Chef's**

**Fish & Sashimi & Butcher & Empenadas & Salad**  
**Grilled prawns, beef filet sashimi, Chorizo sausage**  
**Beef empenadas, Steakhouse-Salad.**

per person CHF 29.00

## *Grill*

### **Chef's Plate Dry Aged**

**Bone in Rib Eye, New York Club-Steak, Porterhouse**

1200g for 4 persons      4 sides    CHF 320.00

+300g per person      1 side    CHF 80.00

### **Club Sharing Plate Dry Aged & Argentinisch**

**Bone in Rib Eye, Filet-Steak, Chorizo-Entrecôte**

1200g for 4 persons      4 sides    CHF 300.00

+300g per person      1 side    CHF 75.00

### **Simon's Special Plate «twenty twenty»**

**300g Wagyu Filet**

**600g Dry Aged 60 or 90 days**

**400g Lomo de Argentino**

**for 4 people      4 sides    CHF 520.00**

# Desserts

<b>Symphony of select cheese</b> Served with nuts and honey	CHF 14.00
<b>Tiramisu</b> Italian homemade recipe	CHF 12.00
<b>NY Cheesecake</b> Chefs secret recipe	CHF 12.00
<b>Crème Brûlée</b> Rezept vom Patis	CHF 12.00
<b>Lukewarm chocolate cake</b> Vanilla ice cream and fruit	CHF 14.00
<b>Dulce de Leche</b> Crêpes with dulce de leche and vanilla ice cream	CHF 14.00
<b>Affogato al Cafe</b> Coffee ice cream and an extra shot espresso amaretto	CHF 12.00
<b>Ananas Carpaccio</b> with mandarin ice cream	CHF 14.00
<b>Ice Creams</b> Chocolate, vanilla, coffee, strawberry, lime, passionfruit, mandarin	CHF 4.00