

Simon's

STEAKHOUSE

GRILL - RESTAURANT - BAR

BEST DRY AGED BEEF IN ZURICH

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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.

Ingredients legend

-  **Gluten containing cereal**
-  **Milk (lactose)**
-  **Fish**
-  **Crustaceans**
-  **Eggs**
-  **Soybeans**
-  **Nuts**
-  **Pork**
-  **Mustard**

Salads

Our mixed garden salad CHF 12.00
with house or french dressing



Seasonal salad CHF 15.00
with house or french dressing



Steakhouse salad CHF 18.00
Bacon, tomatoes, croutons, avocado



Tomatoes & Onions & basil CHF 14.00
Tomato slices, onion rings, basil, balsamic

Mozzarella di bufala CHF 23.00
Date Tomatoe, mozzarella di bufala, basil, balsamic



Cesar salad CHF 19.00
Leaf salad, tomatoes, bacon, croutons, parmesan cheese, house dressing



with chicken CHF 29.00

with prawns CHF 32.00

with beef CHF 32.00

Arugula Argentina CHF 19.00
Arugula, parmesan cheese, mozzarella di bufala, balsamic



Simon's house salad CHF 24.00
Leaf salad, arugula, tomatoes, walnut, apple, pomme granate, sundried cranberries, feta cheese, house dressing



Kids Menu

Chicken Nuggets and Pommes frites CHF 15.00



Tagliatelle with tomato sauce CHF 15.00



Starter

Tomato soup with basil CHF 12.00



Lime – coconut soup with grilled prawns CHF 15.00



Jumbo prawns aglio olio CHF 23.00

Mediterranean vegetables, garlic, chili, olive oil



Scallops Martin Fierre CHF 25.00

Avocados, Chili–Soy sauce, salad bouquet



Empanadas gaucho Style CHF 16.00

Beef and olive stuffing



Simi's Sashimi CHF 29.00

Beef filet marinated in herbs, Chili–soy sauce, salad bouquet



Fish & Butcher CHF 28.00

Jumbo prawns, chorizo sausage, empenadas



Carpaccio Chef Style CHF 35.00

Knocked filet of beef, mustard




Beef tatar small CHF 26.00 big CHF 37.00




House toast and butter



Mains

Grilled chicken breast	CHF 33.00
Grilled lamb racks Tender lamb chops	CHF 44.00
Grilled tunasteak sushi quality Aside of lemon	CHF 45.00
Dry Aged Beef Burger Dry Aged beef, onion, tomatoes  	CHF 37.00
Steakhouse Burger Onions, cheddar, bacon   	CHF 33.00
Brooklyn Burger (Beer Burger from 16 years) Beef Burger dressed with Brooklyn Beer from NY with Black Burger Buns, cheddar, onion   	CHF 39.00
Wagyu Burger 100% USA Wagyu Beef  	CHF 43.00
Ostrich Steak Australian ostrich fillet	CHF 42.00

Vegetarian

Ravioli Spinach-ricotta stuffing, truffle sauce  	CHF 34.00
Grillplatte & Baked Potato Mixed grilled vegetables 	CHF 29.00

Argentinian Steaks

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

Green Mountain

Vegan-Steak
based on soy and wheat protein
"With or without meat, The main thing is
good!"



200g
CHF 39.00

Grill-Plate

Entrecôte, Rumpsteak, Filet
Best beef only from the cattle

240g CHF 59.00 400g 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 36.00
+ giant shrimps, 3 pieces	CHF 21.00

Simon's

Aged Best of Zurich

	30 Days 100g	60 Days 100g	90 Days 100g
Bone in Rib-Eye Steak Minimum 400g Black Angus Beef USA	CHF 23.00	CHF 27.00	CHF 33.00
New York Club-Steak Minimum 400g Black Angus Beef USA Entrecôte on the bone	CHF 23.00	CHF 27.00	CHF 33.00
Porterhouse-Steak Minimum 400g Black Angus Beef USA T-Bone Filet-Entrecôte	CHF 24.00	CHF 29.00	CHF 36.00
	Pro 100g		
Filet-Steak Minimum 150g Black Angus Beef USA	CHF 38.00		
Wagyu Filet-Steak 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, bernaise 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
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Declaration of origin of meat

Beef	Argentina	Lamb	Australia
Beef Dry Aged	USA	Horsemeat	Argentina
Wagyu	Chile	Pork	Switzerland
Kobe	Japan	Chicken	Switzerland

LDV declaration: may have been produced with antibiotics and/or other antimicrobial performance enhancers

Desserts

Symphony of select cheese

Served with nuts and honey



CHF 14.00

Tiramisu

Italian homemade recipe



CHF 12.00

NY Cheesecake

Chefs secret recipe



CHF 12.00

Crème Brûlée

Rezept vom Patis



CHF 12.00

Lukewarm chocolate cake

Vanilla ice cream and fruit



CHF 14.00

Dulce de Leche

Crêpes with dulce de leche and vanilla ice cream



CHF 14.00

Affogato al Cafe

Coffee ice cream and an extra shot espresso amaretto



CHF 12.00

Ananas Carpaccio

with mandarin ice cream



CHF 14.00

Ice Creams

Chocolate, vanilla, coffee, strawberry



CHF 4.00

Sorbets

lemon, passionfruit, mandarin



CHF 4.00

