




*Simon's*  
**STEAKHOUSE**  
GRILL - RESTAURANT - BAR  
BEST DRY AGED BEEF IN ZURICH












*Liebe Gäste, wir bitten Sie vor Ihrer Bestellung eventuelle Allergien und Intoleranzen dem Servicemitarbeiter mitzuteilen. Unsere Servicemitarbeiter stehen Ihnen für Informationen über Zutaten und Zubereitung der Gerichte zur Verfügung.*

**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.**

### **Legende Inhaltsstoffe**

-  *glutenhaltige Getreide*
-  *Milch (Laktose)*
-  *Fische*
-  *Krebstiere*
-  *Eier*
-  *Sojabohnen*
-  *Schalenfrüchte (Nüsse)*
-  *Schwein*
-  *Senf*
-  *Erdnüsse*
-  *Alkohol*

### **Ingredients legend**

-  **Gluten containing Cereal**
-  **Milk (lactose)**
-  **Fish**
-  **Crustaceans**
-  **Eggs**
-  **Soybeans**
-  **Nuts**
-  **Pork**
-  **Mustard**
-  **Peanuts**
-  **Alcohol**

#### **Fleischherkunftsdeklaration:**

<b>Rindfleisch</b>	<b>Argentinien / USA</b>
<b>Rind Dry Aged</b>	<b>USA</b>
<b>Wagyu</b>	<b>Chile / Japan / Australien</b>
<b>Kobe</b>	<b>Japan</b>
<b>Lamm</b>	<b>Australien</b>
<b>Schweinefleisch</b>	<b>Schweiz</b>
<b>Pouletfleisch</b>	<b>Schweiz</b>
<b>Thunfisch</b>	<b>Fangzone S7</b>

#### **Declaration of origin of meat:**

<b>Beef</b>	<b>Argentina / USA</b>
<b>Beef Dry Aged</b>	<b>USA</b>
<b>Wagyu</b>	<b>Chile / Japan / Australia</b>
<b>Kobe</b>	<b>Japan</b>
<b>Lamb</b>	<b>Australia</b>
<b>Pork</b>	<b>Switzerland</b>
<b>Chicken</b>	<b>Switzerland</b>
<b>Tuna</b>	<b>Fishing Zone S7</b>

*LDV Deklaration: kann mit Antibiotika und / oder anderen antimikrobiellen Leistungsförderern erzeugt worden sein.*

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

# Salads

**Mixed Leaf Salad** CHF 13.00

*Gemischte Blattsalate / Haus- oder French Dressing (Glutenfrei & Vegan)*  
Mixed Leaf Salads / House or French Dressing (Gluten free & Vegan)



**Mixed Garden Salad** CHF 16.00

*Blattsalate / Mais / Karotten / Gurken / Paprikaschoten / Haus- oder French Dressing (Vegan)*  
Leaf Salad / Corn / Carrots / Cucumber / Peppers with House or French Dressing (Vegan)

**Steakhouse Salad** CHF 19.00

*Blattsalate / Speck / Cherry tomaten / Avocado / Croûtons*  
Leaf Salads / Bacon / Tomatoes / Avocado / Croutons



**Tomatoes & Onion & Basil** CHF 15.00

*Tomatenscheiben / Zwiebel Ringe / Basilikum / Gereifter Aceto*  
Tomatoe Slices / Onion Rings / Basil, Balsamic

**Mozzarella di Bufala** CHF 24.00

*Datteltomaten / Büffelmozzarella / Basilikum / Gereifter Aceto*  
Date Tomatoe / Mozzarella di Bufala / Basil / Balsamic



**Caesar's Salad** CHF 20.00

*Blattsalate / Datteltomaten / Speck / Parmesan / Croûtons / Hausdressing*  
Leaf Salad / Tomatoes / Bacon / Parmesan Cheese / Croutons / House Dressing



**mit Poulet / with Chicken** CHF 30.00

**mit Crevetten / with Prawns** CHF 33.00

**mit Rindfleisch / with Beef** CHF 33.00

**Arugula Argentina** CHF 20.00

*Rucola / Parmesan / Büffelmozzarella / Tomate / Gereifter Aceto*  
Arugula / Parmesan Cheese / Mozzarella di Bufala / Tomatoe / Balsamic



**Simon's Salad** CHF 25.00

*Blattsalatt / Rucola / Datteltomaten, / Walnüsse, / Äpfel, / Granatapfel / Cranberry / Fetakäse / Hausdressing*  
Leaf Salad / Arugula / Tomatoes / Walnut / Apple / Pomme Granate / Cranberries / Feta Cheese / House Dressing



# Starter

**Tomatensuppe mit Basilikum** CHF 13.00

*Tomato Soup with Basil*

**Mais-Kokossuppe mit Croûtons** CHF 16.00

*Mais – Coconut Soup with Croutons*



**Jumbo Prawns Aglio Olio** CHF 24.00

*Riesencrevetten aglio olio, Mediterranes Gemüse, Knoblauch, Chilli, Olivenöl*  
Mediterranean Vegetables, Garlic, Chili, Olive Oil



**Scallops Martin Fierre** CHF 26.00

*Jakobsmuschel Martin Fierre, Avocados, Chilli-Sojasauce, Salatbouquet*  
Avocados, Chili-Soy Sauce, Salad Bouquet



**Simons Shellfish Selection** CHF 57.00

*Jakobsmuschel, Hummer Schwanz und Crevetten vom Grill, Avocado*  
Grilled Scallop, Lobster Tail and Shrimps, Avocado



**Empanadas Gaucho Style** CHF 17.00

*Argentinische Teigtaschen gefüllt mit Rindfleisch und Oliven*  
Argentinian Pastry filled with Beef and Olives



**Simi's Sashimi** CHF 30.00

*Rinds-Filet in Kräuter eingelegt, mit Chilli-Sojasauce und garniertem Salatbouquet*  
Beef Filet Marinated in Herbs, Chili-Soy Sauce, Salad Bouquet



**Fish & Butcher** CHF 29.00

*Riesencrevetten, Chorizowurst, Empenadas*  
Jumbo Prawns, Chorizo Sausage, Empenadas



**Carpaccio Chef Style** CHF 36.00

*Originales Carpaccio aus frisch abgeschnittenem Black Angus Filet, dünn geklopft mit Senf, Parmesan und Rucola*

Original Carpaccio made from freshly cut Black Angus Fillet, thinly knocked with Mustard, Parmesan and Rocket Salad



**Beef Tatar** small CHF 27.00 big CHF 38.00

.....  
*Rinds-Tatar, Serviert mit Toastbrot und Butter*  
House Toast and Butter



*Auf Wunsch mit Simons Kräuter Butter überbacken + CHF 5.00*  
On Request with Simon's Herb Butter au Gratin + CHF 5.00

## Vegeterian

**Ravioli** CHF 35.00

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*Spinat-Ricottafüllung, Trüffelcremesauce*  
Spinach-Ricotta Stuffing, Truffle Sauce



**Grillplatte & Baked Potato** CHF 30.00

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*Verschiedene mediterrane Gemüse und grillierte Champignons*  
Mixed grilled Vegetables and Mushrooms



**Green Mountain Steak 200 g** CHF 40.00

.....  
*Vegan-Steak auf Basis von Soja- und Weizenprotein*  
«Ob mit oder ohni Fleisch. Hauptsach guet!»  
Vegan-Steak, based on Soy and Wheat Protein  
"With or without Meat. The main Thing is good!"



## Kids Menu

**Chicken Nuggets and French Fries** CHF 16.00

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*Chicken Nuggets und Pommes Frites*



**Tagliatelle with Tomato Sauce** CHF 16.00

.....  
*Tagliatelle mit Tomatensauce*



# Mains

**Pouletbrust vom Grill** CHF 34.00

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*Grilled Chicken Breast*

**Grilled Lamb Racks** CHF 45.00

.....  
*Grillierte Lammracks, Butterzarte Lammkoteletten*  
Tender Lamb Chops

**Grilled Tunasteak Sushi Quality** CHF 46.00

.....  
*Thunfischsteak Sushi Qualität vom Grill, mit Zitrone serviert*  
Aside of Lemon

**Dry Aged Beef Burger 220 g** CHF 38.00

.....  
*Hausgemachter Dry Aged Beef Burger von Black Angus Rind,*  
*Dry Age Beef, Zwiebel, Tomaten, Salat Bouquet*  
Homemade Dry Aged Beef Burger made from Black Angus Beef,  
Dry Aged Beef, Onion, Tomatoes, Salad Bouquet



**Steakhouse Burger 220 g** CHF 34.00

.....  
*Hausgemachter Black Angus Beef Burger, Zwiebel, Cheddar Cheese, Speck*  
Homemade Black Angus Beef Burger, Onions, cheddar, bacon



**Brooklyn Burger (Beer Burger ab 16 Jahren) 220 g** CHF 40.00

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*Hausgemachter Black Angus Beef Burger mit original Brooklyn IPA Bier,*  
*Cheddar Cheese, Röstzwiebeln (Enthält Alkohol, ab 16 Jahren)*  
Homemade Black Angus Beef Burger dressed with Original Brooklyn IPA Beer from NY,  
Cheddar Cheese, Onions (Contains Alcohol, age 16+)



**Wagyu Burger 140 g** CHF 44.00

.....  
100% USA Wagyu Beef



# Argentinian Steaks

	180 g	250 g	400 g	500 g
<b>Churrasco de Quadrill</b>	CHF 40.00	CHF 52.00	CHF 79.00	CHF 98.00
<i>Ein geschmackvolles und fettarmes Rumpsteak vom Pampas-Rind Black-Angus</i> Low Fat Rumpsteak				
<b>Bifes de Chorizo</b>	CHF 46.00	CHF 58.00	CHF 85.00	CHF 110.00
<i>Das traditionelle Entrecôte vom Pampas-Rind Black-Angus</i> Traditional Entrecote				
<b>Bife de Lomo</b>	CHF 54.00	CHF 68.00	CHF 98.00	CHF 129.00
<i>Das zarteste Filetstück vom Pampas-Rind Black-Angus</i> Tender Filet				
<b>U.S.D.A. Prime Bife de Ancho</b>		CHF 74.00	CHF 105.00	CHF 135.00
<i>Marmorisiertes Rib-Eye vom Rinds Hohrücken Black-Angus</i> Marbled Rib-Eye, Black-Angus				
<b>Grill-Plate</b>		CHF 66.00	CHF 90.00	
<i>Entrecôte, Rumpsteak, Filet, Bestes Rindfleisch ausschliesslich von ausgewählten Jungtieren</i> Entrecôte, Rumpsteak, Filet, Best Beef only from the Cattle				

## Lomo Argentino

### Rindfilet Black Angus am Stück

serviert werden verschiedene Beilagen  
und Saucen

**600 g CHF 160.00**

*1-2 Personen, 3 Beilagen*  
1-2 Persons, 3 Sides

**1200 g CHF 320.00**

*2-4 Personen, 4 Beilagen*  
2-4 Persons, 4 Sides

**1800 g CHF 480.00**

*4-6 Personen, 6 Beilagen*  
4-6 Persons, 6 Sides

### All Steaks and Lomo Plates are available as Surf & Turf

*Alle Steaks und Lomo-Platten sind als Surf & Turf erhältlich*

<b>+ Lobster Tail Halved and Grilled 110 g</b>	CHF	37.00
<i>Hummerschwanz halbiert und grilliert 110 g</i>		
<b>+ Giant Shrimps, 4 Pieces</b>	CHF	24.00
<i>Riesencrevetten, 4 Stück</i>		









# Simon's

## Best Dry Aged USDA Prime Beef of Zurich


	30 Days 100 g	60 Days 100 g	90 Days 100 g
<b>Bone in Rib-Eye Steak</b> Minimum 400 g <i>Hohrücken</i> Black Angus Beef USA	CHF 27.00	CHF 31.00	CHF 37.00
<b>New York Club-Steak</b> Minimum 400 g <i>Entrecôte am Knochen</i> Black Angus Beef USA, New York Strip on the Bone	CHF 27.00	CHF 31.00	CHF 37.00
<b>Porterhouse-Steak</b> Minimum 400 g <i>T-Bone Filet und Entrecôte</i> Black Angus Beef USA, T-Bone Tenderloin and New York Stripe	CHF 28.00	CHF 33.00	CHF 40.00

<b>USDA Prime Filet-Steak</b> Minimum 150 g Black Angus Beef USA	Per 100 g	CHF	48.00
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## Sides

<b>Baked Potatoes</b>  <i>Gebackenen Kartoffeln</i>	CHF	6.00	<b>Buttered Rice</b>  <i>Butterreis</i>	CHF	6.00
<b>French Fries</b>  <i>Pommes Frites</i>	CHF	7.00	<b>Leaf Spinach</b>  <i>Blattspinat</i>	CHF	8.00
<b>Truffle Fries</b>  <i>Trüffel Pommes Frites</i>	CHF	11.00	<b>Corn</b> <i>Maiskolben</i>	CHF	8.00
<b>Sweetpotato Fries</b>  <i>Süßkartoffelpommes</i>	CHF	9.00	<b>Grilled Mushrooms</b> <i>Grillierte Champignons</i>	CHF	8.00
<b>Country Fries</b>  <i>Country Fries</i>	CHF	8.00	<b>Mediterranean Vegetables</b> <i>Mediterranes Gemüse</i>	CHF	8.00
<b>Tagliatelle</b>  <i>Tagliatelle</i>	CHF	6.00	<b>Mashed Potatoes</b> <i>Kartoffelstock</i>	CHF	9.00
<b>Tomato and Onion, or Leaf Salad</b> <i>Tomaten-Zwiebeln oder Blattsalat</i>	CHF	9.00			

## Sauces

<b>Chimichurri</b> <i>Chimichurri</i>	<b>Shallots-Malbec-Jus</b> <i>Schalotten-Malbec-Jus</i>	<b>Bernaise Sauce</b> <i>Bernaisesauce</i>	<b>Butter with Herbs</b> <i>Kräuterbutter</i>	<b>+ jede 2. Sauce</b> CHF 3.00
				



# Chef's Sharing Table

Sharing from 4 Persons

## Starter

### Chef's Starter

per person CHF 32.00

*Fisch & Sashimi & Butcher & Empenadas & Salat  
Crevetten vom Grill, Filet-Sashimi Beef, Chorizowurst,  
Rindsempenadas, Steakhouse-Salat*

**Fish & Sashimi & Butcher & Empenadas & Salad  
Grilled Prawns, Beef Filet Sashimi, Chorizo Sausage  
Beef Empenadas, Steakhouse-Salad.**



### Simon's Special Starter

pro Person CHF 55.00

*Hummerschwanz, Jakobsmuschel, Crevetten,  
flammierte Bife de Lomo und Simons Salat  
(minimum 4 Personen)*

**Lobster Tail, Scallop, Shrimp  
flambéed Bife de Lomo and Simon's Salad  
(minimum 4 Persons)**



## Grill

### Chef's Plate Dry Aged

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

**1200 g for 4 Persons 4 Sides CHF 340.00**  
*für 4 Personen 4 Beilagen*

**+300 g per Person 1 Side CHF 85.00**  
*Pro Personen 1 Beilage*

### Club Sharing Plate Dry Aged & Argentinisch

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

**1200 g for 4 Persons 4 Sides CHF 320.00**  
*für 4 Personen 4 Beilagen*

**+300 g per Person 1 Side CHF 80.00**  
*Pro Personen 1 Beilage*

### Simon's Special Plate «Twenty Twenty»

**300 g Wagyu Filet Agricola Mollendo  
600 g Dry Aged 60 or 90 Days, Rib Eye or T-Bone  
400 g Lomo de Argentino**

**for 4 People 4 Sides CHF 540.00**  
*für 4 Personen 4 Beilagen*

# WHAT WAGYU BRAND IS CONSIDERED TO BE THE BEST?

It's difficult to crown a definitive #1.

In recent years effort to brand and position certain wagyu brands with fancy marketing makes determining a #1 even more complicated. Our experience tasting wagyu all across Japan tells us that every region produces a solid wagyu product and that the difference in meat quality between the different products available is subtle.

If judging competitions are an indicator of quality, however, then the results of the *National Beef Ability Expo*, commonly known as the «Wagyu Olympics» would be a good reference point. The competition held once every five years in Japan, determines the best wagyu across two main categories: meat quality and breedability/fertility. The latest competition took place in 2022, where a total of 522 cattle from 41 prefectures entered and cattle from Miyazaki (top honors for meat quality) and Kagoshima (top honors for best overall wagyu) consistently placed at the top during the competition. The prefecture of Miyazaki won this competition now 4 times in a row.

## HOW MANY DIFFERENT WAGYU BRANDS ARE THERE?

According to the *Japan Meat Information Service Center*, there are 131 wagyu brands and that only accounts for brands that are derived from the Japan Black wagyu breed and approximately 200 in total.



Simon's Steakhouse sources its wagyu from the Miyazaki and Kagoshima prefectures from the southern island of Kyushu and from Hyōgo and at times from Matsuzaka Region.

Also: Jack's Creek Farms Australia delivers impressive cross breed and pure blood wagyu cuts. Beyond Wagyu we can offer from USA USDA Prime Filet and Europe Best Steak Norland German Heifer (GER).

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### Five Regions – Simon's (World's) Best Filet Selection Premium

- 100 gr. **Kobe** Filet A5
- 100 gr. **Miyazaki** Wagyu Filet A5, Sieger Wagyu Olympics 2022-2027
- 100 gr. **Jack's Creek (AUS)** Farms Filet BMS 9+ F4 Wagyu, World Best Steak Producer 2024
- 100 gr. **Black Angus USA** USDA Prime Creekstone Farms, Best Steak Producer Nth. America 2024
- 100 gr. **Norland Heifer German**, World Best Filet 2024, Europe's Best Steak

**CHF 325 per Person**

**250 gr. pro Person incl. side dishes free of your choice (min. 2 Persons)**

# Kobe & Wagyu

<b>Japanese Wagyu from Tajima Cattle</b>	<b>60 g</b>	<b>120 g</b>	<b>160 g</b>
<b>Kobe Filet A5</b>	CHF 115	CHF 210	CHF 290
<b>Miyazaki Filet A5</b> (Winner Wagyu Olympics 2022-2027)	CHF 90	CHF 170	CHF 230
<b>Miyazaki Rib Eye A5</b> (Winner Wagyu Olympics 2022-2027)	CHF 90	CHF 170	CHF 230
<b>Kagoshima Akune Gold Sirloin A4</b> (World's Best Steak 2022)	CHF 90	CHF 170	CHF 230

<b>Pure Blood / Cross Breed Wagyu</b> Jack's Creek Farms, Australia	<b>120 g</b>	<b>160 g</b>	<b>200 g</b>
<b>Jack's Creek Wagyu Filet Fullblood BMS 9+</b> (Gold Medal World Steak Challenge 2021 & 2022)	CHF 140	CHF 185	CHF 230
<b>Jack's Creek Wagyu Rib Eye Fullblood BMS 9+</b> (World's Best Rib Eye 2023)	CHF 140	CHF 185	CHF 230

<b>Agricola Mollendo Wagyu Filet</b> F1 Wagyu (Cross Breed Kobe X Black Angus)	<b>Per 100 g</b>	<b>CHF 89</b>
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## Two World's Best Steaks 2022 | 2023 – 2024

Jack's Creek Farms Cross Breed XB F1 Wagyu **Sirloin BMS 9+** / Akune Gold Fullblood Wagyu **Sirloin A4**  
(World's Best Steak Awarded on November 13<sup>th</sup>, 2023. Valid until November 2024 /  
Akune Gold was World's Best Steak 2022)

**150 g per Person      CHF 195 per Person**  
**200 g per Person      CHF 250 per Person**

## Three Types of Wagyu – The Story of Wagyu

110 g Kobe Filet / 100 g F4 Wagyu BMS 9+ Jack's Creek Farms / 100 g Cross Breed Filet Chile  
(Full Blood Kobe / Pure Blood F4 Tajima / Cross Breed XB 50% Kobe x 50% Black Angus)

**155 g Wagyu per Person      CHF 215 per Person**

## Simon's Four (World's) Best Wagyu Selection, Premium

**Kobe Filet / Kagoshima Akune Gold Sirloin A4 / Miyazaki Rib Eye A5 / Jack's Creek Farms Rib Eye BMS 9+**  
( Kobe | World's Best Steak 2022 | Winner Wagyu Olympics 2022 – 2027 | World's Best Rib Eye 2022 )

**225 g per Person      CHF 325 per Person**

All Packages incl. Side Dishes. min. 2 Persons

# Desserts

**Symphony of Selected Cheese** CHF 17.00

*Käseteller mit vier verschiedenen Käsesorten, Honig und getrockneten Früchten*  
Selection of Three Different Cheese served with Sundried Fruits and Honey



**Winter Beauty** (vegetarisch, glutenfrei) CHF 14.00

*Birnen-Schokoladen-Kuchen mit Vanillacreme und Rum*  
Pear and Chocolate Cake, Creamy Vanilla Sauce and Rum



**Dulce de Leche** CHF 17.00

*Brandteigkrapfen mit Dulce de Leche, Meringue und Macadamia Eis*  
Choux Pastry Dough with Dulce de Leche, Meringue and Macadamia Ice Cream



**Creme Brulée** CHF 12.00

*Der Schweizer Klassiker mit knuspriger Zuckerkruste*  
The Beloved Classic Swiss Sweet With the Crispy Sugar Cane Crust



**Tiramisu aux Noisette** CHF 14.00

*Hausgemachter Haselnusspaste, Mascarpone, Baileys-Likör*  
Homemade Hazelnut Cream, Mascarpone, Baileys Liqueur



**Simon's Cheesecake** CHF 15.00

*New York Style Cream Cheesecake mit Sauerkirschsauce*  
New York Style Cream Cheesecake with Sourcherry Sauce



**Chocolate Pistacchio Fondant** (glutenfrei) CHF 15.00

*Lavacake mit Schoggi und Pistazien, serviert mit Vanille Glace*  
Chocolate Lava Cake Filled With Pistacchio, Served With Vanilla Ice Cream



**Ananas Carpaccio mit Mandarinen Glace** CHF 15.00



**Selection of Icecreams and Sorbet** Je CHF 5.50

*Pro Kugel / Per Scoop*



*Alle Preise in CHF inkl. 8.1 % MwSt.*  
All Prices in CHF incl. 8.1 % VAT