

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:

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

Declaration of origin of meat:

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

Brotdeklaration:

Helles Brot	Schweiz
Dunkles Brot	Schweiz

Declaration bread:

dark bread	Switzerland
white bread	Switzerland
gluten-free bread	Switzerland

*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 und Vegan)
Mixed Leaf Salads / House or French Dressing (Glutenfree and 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



Crevetten-Avocado CHF 24.00

Blattsalate / warme Crevetten / Avocado / Cherry tomaten
Leaf Salads / warm shrimp / Avocado / Tomatoes



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 /
Leaf Salad / Arugula / Tomatoes / Walnut / Apple / Pomme Granate / Cranberries / Feta Cheese



Alle Preise in CHF inkl. MwSt.

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

.....
Riesengrillen 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

.....
Riesengrillen, 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



Tuna Tatar

CHF 32.00

Tuna-Sushi Qualität mit Avocados, Datteln-Tomaten
Tuna-Sushi Quality with Avocados, Datteln -Tomatos



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

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



Vegan Burger

CHF 35.00

Vegan Burger mit Guacamole, Tomaten und Zwiebeln
Vegan burger with guacamole, tomatoes and onions



Grillplatte & Baked Potato

CHF 30.00

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 ohne 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

.....
Chicken Nuggets und Pommes Frites



Tagliatelle with Tomato Sauce CHF 16.00

.....
Tagliatelle mit Tomatensauce



Mains

Pouletbrust vom Grill CHF 34.00

.....
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 220g CHF 40.00

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



Steakhouse Burger 220g CHF 34.00

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



Wagyu Burger 140g CHF 44.00

.....
100% USA Wagyu Beef



Argentinian Steaks

	180g	250g	400g	500g
Churrasco de Quadrill	CHF 40.00	CHF 52.00	CHF 79.00	CHF 98.00

Ein geschmackvolles und fettarmes Rumpsteak vom Pampas-Rind Black-Angus
Low Fat Rumpsteak

Bifes de Chorizo	CHF 46.00	CHF 58.00	CHF 85.00	CHF 110.00
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Das traditionelle Entrecôte vom Pampas-Rind Black-Angus
Traditional Entrecote

Bife de Lomo	CHF 54.00	CHF 68.00	CHF 98.00	CHF 129.00
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Das zarteste Filetstück vom Pampas-Rind Black-Angus
Tender Filet

U.S.D.A. Prime Bife de Ancho	CHF 75.00	CHF 107.00	CHF 137.00
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Marmorisiertes Rib-Eye vom Rinds Hohrücken Black-Angus
Marbled Rib-Eye, Black-Angus

Grill-Plate	CHF 66.00	CHF 90.00
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Entrecôte, Rumpsteak, Filet, Bestes Rindfleisch ausschliesslich von ausgewählten Jungtieren
Entrecôte, Rumpsteak, Filet, Best Beef only from the Cattle

Lomo Argentino

Rindfilet Black Angus am Stück

serviert werden verschiedene Beilagen und Saucen

600g CHF 160.00

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

1200g CHF 320.00

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

1800g 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

+ Lobster Tail Halved and Grilled 110g

CHF 37.00

Hummerschwanz halbiert und grilliert 110 g

+ Giant Shrimps, 4 Pieces

CHF 24.00

Riesencrevetten, 4 Stück

Simon's

Best Dry Aged USDA Prime Beef of Zurich

	30 Days 100g	60 Days 100g	90 Days 100g
Bone in Rib-Eye Steak Minimum 400g <i>Hohrücken</i> Black Angus Beef USA	CHF 27.00	CHF 31.00	CHF 37.00
New York Club-Steak Minimum 400g <i>Entrecôte am Knochen</i> Black Angus Beef USA, New York Strip on the Bone	CHF 27.00	CHF 31.00	CHF 37.00
Porterhouse-Steak Minimum 400g <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










USDA Prime Filet-Steak Minimum 150g

Per 100g

CHF 48.00

Black Angus Beef USA

Sides

Baked Potatoes  <i>Gebackene Kartoffeln</i>	CHF 9.00	Buttered Rice  <i>Butterreis</i>	CHF 6.00
French Fries  <i>Pommes Frites</i>	CHF 7.00	Leaf Spinach  <i>Blattspinat</i>	CHF 8.00
Truffle Fries  <i>Trüffel Pommes Frites</i>	CHF 11.00	Creamy Leaf Spinach  <i>Blattspinat mit Rahm</i>	CHF 10.00
Sweet Potato Fries  <i>Süsskartoffelpommes</i>	CHF 9.00	Corn <i>Maiskolben</i>	CHF 8.00
Country Fries  <i>Country Fries</i>	CHF 8.00	Grilled Mushrooms <i>Grillierte Champignons</i>	CHF 8.00
Tagliatelle  <i>Tagliatelle</i>	CHF 6.00	Mediterranean Vegetables <i>Mediterranes Gemüse</i>	CHF 8.00
Tomato and Onion, or Leaf Salad <i>Tomaten-Zwiebeln oder Blattsalat</i>	CHF 9.00	Mashed Potatoes <i>Kartoffelstock</i>	CHF 9.00

Sauces

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



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

Alle Preise in CHF inkl. MwSt.

WHAT WAGYU BRAND IS CONSIDERED TO BE THE BEST?

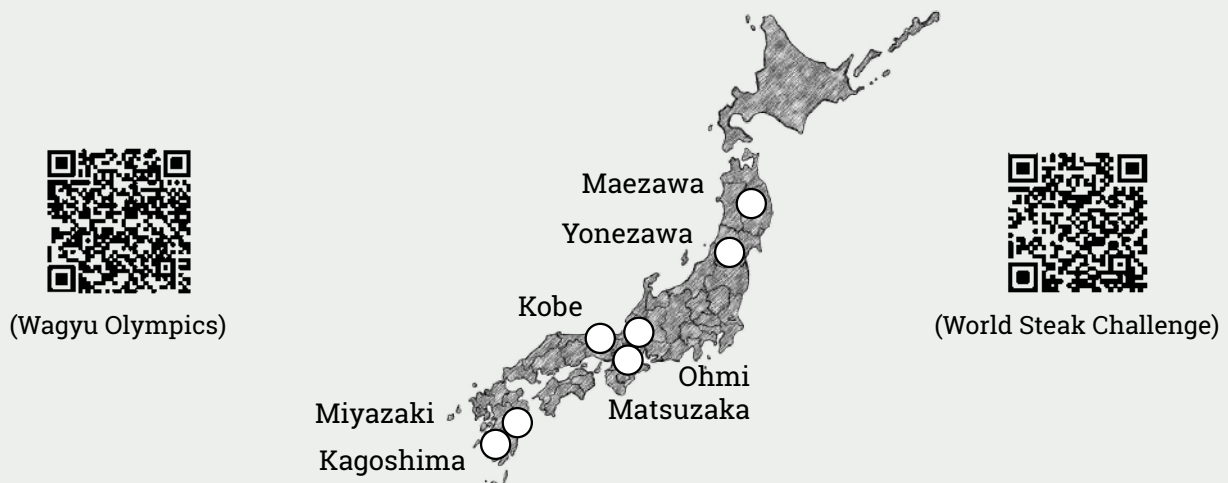
It's difficult to crown a definitive #1.

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 Matsusaka 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.

Kobe & Wagyu

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

Agricola Mollendo Wagyu Filet			per 100g
F1 Wagyu (Cross Breed Kobe X Black Angus)			CHF 89

Four Regions – Simon's Best Filet Selection Premium

100 gr.	Kobe Filet A5
100 gr.	Miyazaki Wagyu Filet A5, Sieger Wagyu Olympics 2022-2027
100 gr.	Black Angus USA USDA Prime Creekstone Farms, Best Steak Producer Nth. America 2024
100 gr.	Agricola Mollendo Wagyu Filet F1 Wagyu (Cross Breed Kobe X Black Angus)

CHF 225 per Person

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

Simon's Four Best Wagyu Selection, Premium

Kobe Filet / Kagoshima Akune Gold Sirloin A4 / Miyazaki Rib Eye A5 / Agricola Mollendo Wagyu Filet

225 g per Person CHF 325 per Person

All Packages incl. Side Dishes. min. 2 Persons