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	**Ingredients legend**
glutenhaltige Getreide	**Gluten containing Cereal**
Milch (Laktose)	**Milk (lactose)**
Fische	**Fish**
Krebstiere	**Crustaceans**
Eier	**Eggs**
Sojabohnen	**Soybeans**
Schalenfrüchte (Nüsse)	**Nuts**
Schwein	**Pork**
Senf	**Mustard**
Erdnüsse	**Peanuts**
Alkohol	**Alcohol**

Fleischherkunftsdeklaration:		**Declaration of origin of meat:**	
Rindfleisch	*Argentinien/USA*	**Beef**	**Argentina/USA**
Rind Dry Aged	*USA*	**Beef Dry Aged**	**USA**
Wagyu	*Chile/Japan/ Australien*	**Wagyu**	**Chile/Japan/ Australia**
Kobe	*Japan*	**Kobe**	**Japan**
Lamm	*Australien*	**Lamb**	**Australia**
Schweinefleisch	*Schweiz*	**Pork**	**Switzerland**
Pouletfleisch	*Schweiz*	**Chicken**	**Switzerland**
Thunfisch	*Fangzone S7*	**Tuna**	**Fishing Zone S7**

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

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

Salads

Mixed Leaf Salad — CHF 14.00

Gemischter Blattsalate/ Italienisch- oder French-Dressing (Glutenfrei und Vegan)
Mixed Leaf Salad / Italian or French Dressing (Glutenfree and Vegan)

Mixed Garden Salad — CHF 17.00

Blattsalat / Mais / Karotten / Gurken / Paprikaschoten / Italienisches- oder French Dressing (Vegan)
Leaf Salad / Corn / Carrots / Cucumber / Peppers with Italian or French Dressing (Vegan)

Steakhouse Salad — CHF 21.00

Blattsalat / Speck / Cherry tomaten / Avocado / Kartoffel/Eier/Croûtons
Leaf Salad / Bacon / Tomatoes / Avocado / Potato/Eggs/Croutons
Dressing: Honey Mustard

Mozzarella di Bufala — CHF 24.00

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

Tomatoes & Onion & Basil — CHF 15.00

Tomatenscheiben / Zwiebel-Ringe / Basilikum / Gereifter Aceto
Tomato Slices / Onion Rings / Basil / Balsamic Vinegar

Crevetten-Avocado — CHF 24.00

Blattsalat / warme Crevetten / Avocado / Cherry Tomaten
Leaf Salad / warm shrimps / Avocado / Tomatoes

Caesar's Salad — CHF 20.00

Römersalat / Datteltomaten / Speck / Parmesan / Croûtons / Original Caesar's Dressing
Romain Lettuce/ Cherry Tomatoes / Bacon / Parmesan Cheese / Croutons / Original Caesar's 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

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

Alle Preise in CHF inkl. 8.1 MwSt.

10.2026

Starter

Tomatensuppe mit Basilikum **CHF 13.00**

Tomato Soup with Basil

Mais-Kokossuppe mit Croûtons **CHF 16.00**

Mais-Coconut Soup with Croutons

Shrimp Brioche Buns **CHF 30.00**

Crevetten / Avocado / Fenchel / Zitrone / Japanisches Mayo / Cherry Tomaten
Shrimps / Avocado / Fennel / Lemon / Japanese Mayo / Cherry Tomato

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 28.00**

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

Simon's Shellfish Selection **CHF 57.00**

Jakobsmuschel, Crevetten, Hummer Schwanz vom Grill, Avocado
Pan Fried Scallops, Shrimps, Grilled Lobster Tail, Avocado

Tuna Tartar **CHF 32.00**

Tunfisch Sushi Qualität / Avocados / Dattelntomaten / Kimchi Gurken / Rettich / Sesam / Sojasauce
Tuna Sushi Quality / Avocados / Date Tomatoes / Kimchi Cucumber / Radish / Sesame Seeds / Soy Sauce

Empanadas Gaucho Style **CHF 18.00**

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

Beef Tataki — CHF 36.00

Rindsfilet / Cremige Trüffelmayonnaise / Rucola / Knusprige Kartoffeln

Beef Filet / Creamy Truffl Mayo / Rucola / Crispy Patato

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

Beef Tatar 2.0 — small CHF 32.00 — big CHF 43.00

Rinds-Tatar / Trüffel / Japanische Mayo / Schnittlauch / Knusprige Zwiebeln

Beeftartar / Truffle / Japanese Mayo / Chives / Crispy Onions

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

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 ohni Fleisch. Hauptsach guet!»
Vegan-Steak, based on Soy and Wheat Protein
“With or without Meat. The main Thing is good!”

Vegan Burger 200 g **CHF 35.00**

Vegan-Burger auf Basis von Soja- und Weizenprotein mit Guacamole, Tomaten und Zwiebeln
Vegan-Burger, based on Soy and Wheat Protein with Guacamole, Tomatoes and Onions

Kids Menu

Chicken Nuggets and French Fries **CHF 16.00**

Chicken Nuggets und Pommes Frites

Tagliatelle with Tomato Sauce **CHF 16.00**

Tagliatelle mit Tomatensaucees

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Mains

Pouletbrust vom Grill **CHF 37.00**

Grilled Chicken Breast

Lammracks **CHF 48.00**

Grillierte Lammracks, Butterzarte Lammkoteletten
Grilled Tender Lamb Chops

Grilled Tunasteak Sushi Quality **CHF 46.00**

Thunfischsteak Sushi Qualität vom Grill
Grilled Tuna Steak Sushi Quality

Gebratener Lachs **CHF 45.00**

Mit Gemüseragout - Kirschtomaten, Zucchini, Kalamata Oliven
With Vegetable Ragu - Cherry Tomatoes, Zucchini, Garlic Kalamata Olives

Steakhouse Burger 220 g **CHF 34.00**

Hausgemachter Black Angus Beef Burger, Zwiebeln, Tomaten, Cheddar Käse, Speck
Homemade Black Angus Burger with Onions, Tomatoes, Cheddar Cheese, Bacon

Mexican Burger 220 g **CHF 34.00**

Hausgemachter Black Angus Beef Burger, mit Guacamole und Jalapenos
Homemade Black Angus Burger with Guacamole and Jalapenos

Wagyu Burger 140 g **CHF 40.00**

Hausgemachter Wagyu Beef Burger, mit Getrocknete Zwiebeln
Homemade Wagyu Beef Burger with Dried Onions

Sides

Baked Potatoes **CHF 7.00**
Gebackene Kartoffeln

French Fries **CHF 8.00**
Pommes Frites

Truffle Fries **CHF 14.00**
Trüffel Pommes Frites

Sweet Potato Fries **CHF 11.00**
Süsskartoffelpommes

Tagliatelle **CHF 7.00**
Tagliatelle

Tomato and Onion or Leaf Salad **CHF 9.00**
Tomaten-Zwiebeln oder Blattsalat

Mashed Potatoes **CHF 9.00**
Kartoffelstock

Broccolini Garlic & Almonds **CHF 14.00**
Brokkolini, Knoblauch mit Mandeln

Buttered Rice **CHF 6.00**
Butterreis

Leaf Spinach **CHF 9.00**
Blattspinat

Creamy Leaf Spinach **CHF 10.00**
Blattspinat mit Rahm

Corn **CHF 9.00**
Maiskolben

Grilled Mushrooms **CHF 9.00**
Grillierte Champignons

Mediterranean Vegetables **CHF 9.00**
Mediterranes Gemüse

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Argentinian Steaks

	180 g	250 g	400 g	500 g
Churrasco de Quadrill	**CHF 43.00**	**CHF 55.00**	**CHF 82.00**	**CHF 104.00**

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

Bifes de Chorizo	**CHF 49.00**	**CHF 62.00**	**CHF 90.00**	**CHF 114.00**

Das traditionelle Entrecôte vom Pampas-Rind Black-Angus
Traditional Entrecote

Bife de Lomo	**CHF 59.00**	**CHF 73.00**	**CHF 102.00**	**CHF 132.00**

Das zarteste Filetstück vom Pampas-Rind Black-Angus
Tender Filet

Grill-Plate		**CHF 71.00**	**CHF 97.00**	

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

600 g CHF 170.00
1–2 Personen, 3 Beilagen
1–2 Persons, 3 Sides

1'200 g CHF 340.00
2–4 Personen, 4 Beilagen
2–4 Persons, 4 Sides

1'800 g CHF 500.00
4–6 Personen, 6 Beilagen
4–6 Persons, 6 Sides

American Steaks

USDA Prime Filet-Steak **Minimum 150g**	**Per 100 g**		**CHF 48.00**

Tenderloin Black Angus Beef USA

USDA Prime Rib-Eye Steak	**250 g** **CHF 77.00**	**400 g** **CHF 107.00**	**500 g** **CHF 139.00**

Marmorisiertes Rib-Eye vom Rinds Hohrücken Black-Angus
Marbled Rib-Eye, Black-Angus

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Best Dry Aged USDA Prime Beef of Zurich

	30 Days 500 g	60 Days 500 g	90 Days 500 g
Bone in Rib-Eye Steak	**CHF 150.00**	**CHF 170.00**	**CHF 210.00**
Minimum 500g / Plus 100G	**CHF 30.00**	**CHF 35.00**	**CHF 42.00**

Hohrücken am Knochen
Black Angus Beef USA

New York Club-Steak	**CHF 150.00**	**CHF 170.00**	**CHF 210.00**
Minimum 500g / Plus 100G	**CHF 30.00**	**CHF 35.00**	**CHF 42.00**

Entrecôte am Knochen
Black Angus Beef USA, New York Strip on the Bone

Porterhouse-Steak	**CHF 160.00**	**CHF 180.00**	**CHF 220.00**
Minimum 500g / Plus 100G	**CHF 32.00**	**CHF 37.00**	**CHF 45.00**

T-Bone Steak mit Filet und Entrecôte
Black Angus Beef USA, T-Bone Tenderloin and New York Stripe

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

Sides

Baked Potatoes **CHF 7.00**
Gebackene Kartoffeln

French Fries **CHF 8.00**
Pommes Frites

Truffle Fries **CHF 14.00**
Trüffel Pommes Frites

Sweet Potato Fries **CHF 11.00**
Süsskartoffelpommes

Tagliatelle **CHF 7.00**
Tagliatelle

Tomato and Onion or Leaf Salad **CHF 9.00**
Tomaten-Zwiebeln oder Blattsalat

Mashed Potatoes **CHF 9.00**
Kartoffelstock

Broccolini Garlic & Almonds **CHF 14.00**
Brokkolini, Knoblauch mit Mandeln

Buttered Rice **CHF 6.00**
Butterreis

Leaf Spinach **CHF 9.00**
Blattspinat

Creamy Leaf Spinach **CHF 10.00**
Blattspinat mit Rahm

Corn **CHF 9.00**
Maiskolben

Grilled Mushrooms **CHF 9.00**
Grillierte Champignons

Mediterranean Vegetables **CHF 9.00**
Mediterranes Gemüse

Sauces

Chimichurri *Chimichurri*

Shallots-Malbec-Jus *Schalotten-Malbec-Jus*

Bernaise Sauce *Bernaisesauce*

Butter with Herbs *Kräuterbutter*

+ jede 2. Sauce **CHF 3.00**

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Chef's Sharing Table

Sharing from 4 Persons

Starter

Chef's Starter — pro Person CHF 34.00

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, Choriozo Sausage
Beef Empenadas, Steakhouse-Salad.

Simon's Special Starter — pro Person CHF 55.00

Hummerschwanz, Jakobsmuschel, Crevetten,
flambierte 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 Steak

1'500 g	**for 4 Persons** *für 4 Personen*	**4 Sides** *4 Beilagen*	**CHF 450.00**
+ 375 g	**per Person** *Pro Personen*	**1 Side** *1 Beilage*	**CHF 110.00**

Club Sharing Plate Dry Aged & Argentinisch

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

1'200 g	**for 4 Persons** *für 4 Personen*	**4 Sides** *4 Beilagen*	**CHF 340.00**
+ 300 g	**per Person** *Pro Personen*	**1 Side** *1 Beilage*	**CHF 85.00**

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 580.00**
für 4 Personen 4 Beilagen

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Wagyu

	Preis / Price per 100 g
Miyazaki Filet A5	**CHF 170.00**
Miyazaki Rib Eye A5	**CHF 150.00**
Kagoshima Akune Gold Sirloin A4	**CHF 150.00**
Jack's Creek Wagyu Rib Eye, Fullblood BMS 9+	**CHF 115.00**
Agricola Mollendo Wagyu Filet	**CHF 89.00**

Simon's Best Filet Selection

200 g **Bife de Lomo** vom Argentischen Black Angus
150 g **US Filet** vom Prime American Black Angus
150 g **Wagyu Filet** von Chilenisches Cross Breed Kobe x Black Angus

Ab 2 Personen - 250 g pro Person
CHF 140.00 pro Person inklusive 3 Beilagen

Simons Premium Wagyu Selection

100 g **Miyazaki (Japan)** Filet A5
100 g **Jack's Creek Farms (AUS)** Rib-eye BMS 9+ F4 Wagyu
100 g **Kagoshima (Japan) Akune Gold Sirloin A4**
100 g **Agricola Mollendo (Chile)** Filet Cross Breed Kobe X Black Angus

Ab 2 Personen - 200 g pro Person
CHF 250.00 pro Person inklusive 3 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.

(Wagyu Olympics)

(World Steak Challenge)

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.