

Summer - Grill from 6th of may – 31st of october 2017

KKL Burger «Holzen»

24.–

«Holzen» Angus beef, mountain cheese from Uri, tomato, red onions, romaine lettuce, BBQ sauce, choice of salad or fries

Angus Chuck Steak «Holzen»

29.–

«Holzen» Angus steak, BBQ sauce, choice of salad or french fries

«Holzen» Angus beef

When it comes to meat quality, «Holzen Fleisch» knows no compromises. It holds a high criteria for succulence, taste, delicacy and the fine-fiber consistency of the meat count. For their beef, «Holzen Fleisch» has been using the Angus breed since its establishment. Angus is a breed which has always been bred exclusively for the production of meat and can therefore stand out qualitatively from other cattle breeds: «Through the targeted breeding and pairing of the parent animals, we achieve the genetic strengthening of the important meat quality criterie in the offsrping. Through or special craftsmanship, such as the storage of the meat on the bone, the quality of the individual piece achieves a higher quality and an incomparably great meat flavor.» says Stefan Mathis, butcher and farmer.

A bite for the absolute gourmet let yourself be surprised!

www.holzenfleisch.ch

Wagyu-Burger «Chrummbaum»

36.–

«Chrummbaum» 100% Swiss Wagyu, mountain cheese from Uri, red onions, romaine lettuce, BBQ sauce, choice of salad or french fries

«Chrummbaum» Wagyu – 100 % Swiss Beef Quality

The Wagyu cow is a cattle breed originally from Japan. Among other things, this is also known as Kobe cattle. Only selected Wagyu cattle born ind the Japanese region of Kobe, raised, fattened, may bear the name Kobe.

The her of suckler cows of the Lang family live mainly on the pasture from spring to autumn.

The rearing is done with great love and great commitment by the whole family, The animals are fed mainly on feed produced in the farm. The animals are individually fed as needed. As a matter of fact, their animals have fresh spring water at their disposal.

www.chrummbaum.ch

French fries

6.–