NAPA GRILL

★ CALIFORNIAN FINE DINING ★

EST 2017

NAPA GRILL RESTAURANT ★ HÜRLIMANN AREAL ★ BRANDSCHENKSTRASSE 130 ★ 8002 ZÜRICH
RESERVATIONEN TEL: 044 289 80 80 ★ WWW.NAPAGRILL.CH

VORSPEISEN

Lauwarmer Kürbissalat
mit Sherry, Honig & Sultaninen
15

Tatar
vom Wagyu Rind Teriyaki, mit Brioche-Toast
60g **50** / *100g* **85**

Mais-Chili-Cremesuppe
mit geröstetem Popcorn
15

Californian Crab Cake
(MSC zertifizierte Krabben) mit Mango-Mayonnaise
16 / 24

Baby-Lattich
mit Schweizer Bio-Speck und Caesar Dressing
19 / *mit Bio-Pouletbrust* **34**

Burratina
Pimiento del Padron, Zwiebel-confit und Oliven-Focaccia
21

Bio-Bacon Sampler
Bauch- & Rückenspeck vom Uelihof
18

Bio-Lachsforellen Ceviche
mariniert mit Zitronen-Limetten-Jus
23 / 39

HAUPTGÄNGE

VEGETARISCH

Gemüserisotto **36**
mit Hinkelstein Käse

Hausgemachter Grillgemüseburger **35**
mit Burrata, Ruccola und Pesto

FISCH

Schweizer Bio-Lachsforelle *(Lostallo/GR)* **45**
vom Grill

GEFLÜGEL

Halbes Bio-Poulet aus dem Holzofen **39**
mit Bourbon-Whiskey-Marinade

FLEISCH

Club Steak Sandwich *(Swiss Black Angus)* **37**
mit Rotwein-Zwiebel Chutney

Napa Grill Butcher Burger *(Flannery Beef, USA, 8oz)* **39**
mit Speckmarmelade, Tomaten und roten Zwiebeln

Bio-Baby Back Ribs *(Ueli-Hof, 550 g)* **42**
vom Schweizer Säuli mit Honig-Limetten-Glasur

Beilagen ..... *jeweils* **7**

Kartoffeln: *Mashed Potatoes, Rosmarinkartoffeln, Pommes Allumettes, Fries (regular), Country Cuts, Sweet Potato Fries*

Gemüse: *Sautierter Spinat, gebratene Pilze, Grillgemüse, Maiskorn mit Speck, Beilagensalat*

Sonstige: *Mac'n'Cheese, Risotto*

Saucen ..... *Erste inkl. / jede weitere* **2.50**
Barbecue Sauce, Chimichurri, Kräuterbutter, Sauce Bernaise, Smoky Bourbon Sauce

PRIME BEEF

USA – KALIFORNIEN ☆ *USDA PRIME BEEF
FLANNERY BEEF – NAPA GRILL EXCLUSIVE

Die Beef-Spezialitäten von «Amerikas erstem 100-Punkte-Metzger» (Weinpapst Robert Parker) gibt es in Europa exklusiv im Napa Grill. Gemäss Hersteller hormon- und antibiotikafrei.

Filet Mignon WA 6 / 8 oz *(170 / 220 g)* ..... **53 / 71**
New York Steak DA 8 / 12 oz *(220 / 340 g)* ..... **52 / 78**
Rib-Eye-Steak DA 10 / 14 oz *(280 / 400 g)* ..... **55 / 77**
Kansas City Strip DA 20 oz *(570 g)* ✌ **85**
Bone-in Ribsteak DA 20 oz *(570 g)* ✌ **89**
T-Bone-Steak DA 28 oz *(800 g)* ✌ **105**
Porterhouse-Steak DA 34 oz *(950 g)* ✌ **130**

SCHWEIZ ☆ *BLACK ANGUS*
SWISS BLACK ANGUS- UND IP-SUISSE ZERT. BETRIEBE

Die hervorragende Fleischstruktur und eine schöne Fettmarmorierung verleihen unserem Schweizer Angus Fleisch die ganz besondere Note!

Filet WA 150 g **45**
Entrecôte WA 300 g **52**

JAPAN – MIYAZAKI *Präfektur* ☆ *WAGYU BEEF*
A4– OFFICIALLY CERTIFIED

Dieses «Entrecôte» besticht durch seine wunderschöne Marmorierung, sensationelle Saftigkeit und einen unvergleichlichen Geschmack.

Strip Loin Teriyaki A4 WA *pro 100 g* **95**

JAPAN – HYŌGO *Präfektur* ☆ *KOBE BEEF*
A5 – OFFICIALLY CERTIFIED

Exklusiv importiert von Napa Grill, Kobe Beef in der Top Qualität A5 (nach Lieferbarkeit). Der heilige Gral für Fleischliebhaber!

Strip Loin Teriyaki A5 WA *pro 100 g* **120**

DA *Dry aged* WA *Wet aged* ✌ *geeignet für 2 Personen*
— Sämtliche Gewichtsangaben gelten annähernd. —

Unser Serviceteam gibt Ihnen gerne Auskunft zu unserem Fleischsortiment, den Garstufen sowie unseren Tagesspezialitäten.
Bitten weisen Sie uns auf etwaige Allergien hin. MSC zertifiziert aus nachhaltiger Fischerei.

*Kann Allergene, Antibiotika und/oder Hormone enthalten.

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APERITIFS

Aperol Spritz **12.50**
Campari **12.00**
Isotta Vermouth rosso / bianco **12.00**
Sherry **9.00**

COCKTAILS

Napa Royal **16.50**
Schramsberg Blanc de Blanc, Crème de Cassis

Bloody Mary **16.00**
Wodka, Tomatensaft, Zitronensaft, Worcestershire-Sauce, Tabasco, Selleriesalz, Pfeffer

Gin Fizz **15.00**
Gin, Zitronensaft, Zuckersirup, Soda

Manhattan Dry **16.50**
Canadian Whiskey, Vermouth dry, Angostura-Bitter

Moscow Mule **15.00**
Wodka, Ginger Beer

Negroni **17.00**
Vermouth ross, Campari, Gin

Old Fashioned **17.00**
Bourbon Whiskey, Angostura-Bitter, Zucker, Orange, Zitrone, Soda

BIER

Hürlimann / Panaché	offen 33 cl	**6.00**
Hürlimann / Panaché	offen 50 cl	**8.50**
Valaisanne Ämrich Weizen	33 cl	**7.50**
Brooklyn American Ale	33 cl	**9.50**
Feldschlösschen Alkoholfrei	33 cl	**5.50**

SÄFTE

Orangensaft, frisch gepresst	10 cl	**6.00**
Tomatensaft	20 cl	**6.50**

SOFTDRINKS

Mineralwasser (mit/ohne Kohlensäure)	40 cl	**6.00**
	80 cl	**9.50**
Coca Cola / Light / Zero	33 cl	**5.50**
Fanta / Sprite	33 cl	**5.50**
Rivella	33 cl	**5.50**
Apfelschorle	33 cl	**5.50**
Tonic / Bitter Lemon / Ginger Ale	20 cl	**5.50**
San Bitter	10 cl	**5.50**
Fever Tree Tonic / Ginger Beer	20 cl	**6.50**

OFFENWEINE

SCHAUMWEIN

Schramsberg Vineyards NV	1 dl	**13.50**
Blanc de Noir	7.5 dl	**80.00**

WEISSWEIN

Arkenstone Wines, Howell Mountain NV	1 dl	**8.00**
Sauvignon Blanc «NVD», 2013	7.5 dl	**48.00**
Larkmead Vineyards, Calistoga NV	1 dl	**12.00**
Sauvignon Blanc «Lillie», 2015	7.5 dl	**72.00**
Mayacamas Vineyards, Mount Veeder NV	1 dl	**11.50**
Chardonnay, 2015	7.5 dl	**70.00**
Edge Hill Bacigalupi, Sonoma County NV	1 dl	**23.50**
Chardonnay, 2012	7.5 dl	**140.00**
Weingut Winter, Rheinhessen D	1 dl	**8.50**
Riesling, 2015	7.5 dl	**50.00**
Weingut Joh. Jos. Prüm, Mosel D	1 dl	**13.00**
Riesling Spätlese «Wehlener Sonnenuhr», 2015	7.5 dl	**78.00**

ROTWEIN

Arkenstone Wines, Howell Mountain NV	1 dl	**11.50**
Cabernet Sauvignon «NVD», 2014	7.5 dl	**80.00**
Lail Vineyards, Howell Mountain NV	1 dl	**13.50**
Cabernet Sauvignon «Blueprint», 2014	7.5 dl	**95.00**
Larkmead Vineyards, Calistoga NV	1 dl	**9.00**
Cabernet Sauvignon «Proprietary Red», 2013	7.5 dl	**56.00**
Barbour Wines, Napa Valley NV	1 dl	**25.00**
Cabernet Sauvignon, 2014	7.5 dl	**150.00**
Brand, Pritchard Hill, St. Helena NV	1 dl	**30.00**
Petit Verdot, 2014	7.5 dl	**180.00**
Rudd Estate, Oakville NV	1 dl	**44.00**
Cabernet Sauvignon, 2013	7.5 dl	**265.00**
Seavey Vineyard, St. Helena NV	1 dl	**13.50**
Cabernet Sauvignon «Caravina», 2013	7.5 dl	**80.00**
Memento Mori Winery, St. Helena NV	1 dl	**37.50**
Cabernet Sauvignon, 2014	7.5 dl	**200.00**
Chappellet Winery, St. Helena NV	1 dl	**12.50**
Cabernet Sauvignon « Signature», 2013	7.5 dl	**75.00**
Checkerboard Vineyards, Diamond Mtn. NV	1 dl	**12.00**
«Impetuous» (Cuvée), 2014	7.5 dl	**72.00**
Melka Wines, Napa Valley NV	1 dl	**16.00**
„CJ“, Cuvée, 2014	7.5 dl	**95.00**
Coup de Foudre Winery, Calistoga NV	1 dl	**17.50**
Cabernet Sauvignon, 2013	7.5 dl	**105.00**
Winzerei zur Metzg, Ossingen CH	1 dl	**9.00**
Pinot Noir PMG, 2015	7.5 dl	**55.00**

NV *Napa Valley, USA* D *Deutschland* CH *Schweiz*

Für den Erwerb oder das Aufladen einer persönlichen Cellar Key Card für unsere Enomaten mit den Offenweinen wenden Sie sich bitte an unser Serviceteam.

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STARTERS

Warm pumkin salad
with sherry, honey & raisins
15

Steak tartare
from Wagyu Beef Teriyaki
with toasted brioche
60g **50** / *100g* **85**

Creamy corn and chili soup
with roasted popcorn
15

Californian crab cake
(MSC certified crab)
with mango mayonnaise
16 / 24

Baby lettuce
with bio-Swiss bacon
and caesar dressing
19 / *with bio-chicken* **34**

Burratina
Pimiento del Padron, onion
confit and olive focaccia
21

Bio-bacon sampler
Belly and back bacon
from the Ueli Hof
18

Bio-salmon trout ceviche
marinated with
lemon-and-lime juice
23 / 39

MAINS

VEGETARIAN

Vegetable risotto **36**
with Hinkelstein cheese

Homemade grilled vegi burger **35**
with burrata, rocket salad and pesto

FISH

Swiss bio-salmon trout *(Lostallo/GR)* **45**
from the grill

POULTRY

Half bio-chicken from the wood burner **39**
with Bourbon whiskey marinade

MEAT

Steak club sandwich *(Swiss Black Angus)* **37**
with red wine-and-onion chutney

Napa Grill butcher burger *(Flannery Beef, USA, 8oz)* **39**
with bacon marmalade, tomatoes and red onions

Bio-baby rack ribs *(Ueli-Hof, 550 g)* **42**
from Swiss pigs with honey-and-lime glaze

Sides ..... ***all* 7**

Potatoes: *Mashed Potatoes, Rosemary Potatoes, Pommes Allumettes, Fries (regular), Country Cuts, Sweet Potato Fries*

Vegetables: *Sautéed spinach, pan-fried mushrooms, grilled vegetable, sweet corn with bacon, side salad*

Other: *Mac'n'Cheese, Risotto*

Sauces ..... ***First sauce incl. / each additional one*** **2.50**
Barbecue Sauce, Chimichurri, Herb Butter, Sauce Bernaise, Smoky Bourbon Sauce

PRIME BEEF

USA – CALIFORNIA ☆ *USDA PRIME BEEF* *
FLANNERY BEEF – NAPA GRILL EXCLUSIVE

The beef specialties from "America's first-ever 100-point butcher" (wine critic Robert Parker) – found exclusively in Europe at Napa Grill. According to producer, hormone- and antibiotic-free.

Filet Mignon WA 6/8 oz *(170/220 g)* ..... **53 / 71**
New York Steak DA 8/12 oz *(220/340 g)* ..... **52 / 78**
Rib-Eye-Steak DA 10/14 oz *(280/400 g)* ..... **55 / 77**
Kansas City Strip DA 20 oz *(570 g)* ✌ **85**
Bone-in Ribsteak DA 20 oz *(570 g)* ✌ **89**
T-Bone-Steak DA 28 oz *(800 g)* ✌ **105**
Porterhouse-Steak DA 34 oz *(950 g)* ✌ **130**

SWITZERLAND ☆ *BLACK ANGUS*
SWISS BLACK ANGUS- AND IP-SUISSE CERT. FARMS

The succulent, well-marbled structure and beautiful meat give our Swiss Angus beef a special flavor of its own!

Filet WA 150 g **45**
Entrecôte WA 300 g **52**

JAPAN – MIYAZAKI *Prefecture* ☆ *WAGYU BEEF*
A4– OFFICIALLY CERTIFIED

This "entrecôte" is wonderfully marbled, unbelievably juicy, and has an incomparable flavor.

Strip Loin Teriyaki A4 WA *pro 100 g* **95**

JAPAN – HYŌGO *Prefecture* ☆ *KOBE BEEF*
A5 – OFFICIALLY CERTIFIED

Imported exclusively by Napa Grill, top-quality A5 Kobe beef (subject to availability). The Holy Grail for meat lovers!

Strip Loin Teriyaki A5 WA *pro 100 g* **120**

DA *Dry-aged* WA *Wet-aged* ✌ *suitable for 2*
— All weights are approximate. —

Our serving staff will be happy to advise on our range of meats,degrees of doneness and our daily specials.
Please let us know if you have allergies. MSC certifief sustainable seafood.

*May contain allergens, antibiotics and/or hormones.

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Aperol Spritz	**12.50**
Campari	**12.00**
Isotta Vermouth rosso / bianco	**12.00**
Sherry	**9.00**

COCKTAILS

Napa Royal **16.50**
Schramsberg Blanc de Blanc, Crème de Cassis

Bloody Mary **16.00**
Vodka, Tomato juice, Lemon juice, Worcestershire Sauce, Tabasco, Celery salt, Pepper

Gin Fizz **15.00**
Gin, Lemon juice, Syrup, Soda

Manhattan Dry **16.50**
Canadian Whiskey, dry Vermouth, Angostura bitters

Moscow Mule **15.00**
Vodka, Ginger Beer

Negroni **17.00**
Vermouth ross, Campari, Gin

Old Fashioned **17.00**
Bourbon Whiskey, Angostura bitters, Sugar, Orange, Lemon, Soda

BEER

Hürlimann / Panaché	draft 330 ml	**6.00**
Hürlimann / Panaché	draft 500 ml	**8.50**
Valaisanne Ämrich Weizen	330 ml	**7.50**
Brooklyn American Ale	330 ml	**9.50**
Feldschlösschen Alcohol Free	330 ml	**5.50**

JUICES

Orange juice, freshly pressed	100 ml	**6.00**
Tomato juice	200 ml	**6.50**

SOFT DRINKS

Mineral water (still/sparkling)	400 ml	**6.00**
	800 ml	**9.50**
Coca Cola / Light / Zero	330 ml	**5.50**
Fanta / Sprite	330 ml	**5.50**
Rivella	330 ml	**5.50**
Apfelschorle	330 ml	**5.50**
Tonic / Bitter Lemon / Ginger Ale	200 ml	**5.50**
San Bitter	100 ml	**5.50**
Fever Tree Tonic / Ginger Beer	200 ml	**6.50**

WINE BY THE GLASS

SPARKLING WINE

Schramsberg Vineyards NV	1 dl	**13.50**
Blanc de Noir	7.5 dl	**80.00**

WHITE WINE

Arkenstone Wines, Howell Mountain NV	1 dl	**8.00**
Sauvignon Blanc «NVD», 2013	7.5 dl	**48.00**
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Riesling Spätlese «Wehlener Sonnenuhr», 2015	7.5 dl	**78.00**

RED WINE

Arkenstone Wines, Howell Mountain NV	1 dl	**11.50**
Cabernet Sauvignon «NVD», 2014	7.5 dl	**80.00**
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Cabernet Sauvignon «Blueprint», 2014	7.5 dl	**95.00**
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Pinot Noir PMG, 2015	7.5 dl	**55.00**

NV *Napa Valley, USA* D *Germany* CH *Switzerland*

To buy or charge a personal Cellar Key Card for our enomat with wines by the glass, please ask one of the wait staff.