

800 Grad Menü



Beefer Original
Est. 2011

Our brand new Beefer® Grill caramelizes the meat within seconds at an incredible 800 degrees and gets the maximum out of it. of taste. The result is an unforgettable, tender and juicy piece of meat with an incomparable crust.

Bee I fer [bief:r], the indispensable one for good steaks

1. The only one for the preparation of absolutely incomparable steaks – 2. Guaranteed tender, juicy, lightly caramelized meat
3. A crust whose taste will never be forgotten– 4. Danger due to addiction potential

Starters

CHF

Crudités Buffet & Antipasti Bar

Enjoy our crudites and antipasti bar.

Finish it of with the condiments, our Mövenpick dressings or oil and vinegar

large 19.5

small 12.5



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Main courses from the 800 Grad Beefer® Grill

US Creekstone Black Angus Rib Eye

200gr. 36.5

additional 50gr. 5

US Creekstone Black Angus Entrecôte

200gr. 37.5

additional 50gr. 5

US Creekstone Black Angus Filet

150gr. 42.5

additional 50gr. 5

Creekstone

The success story began more than ten years ago. Small, independent cattle breeders in the Midwest of the USA joined together to form the "Creekstone Farms"; and pledged to comply with the strictest requirements of the US Department of Agriculture (USDA) and the EU Commission. They put quality before quantity and a flawless genetic origin and humane treatment of cattle above everything else.

The beef from the "Creekstone Farms"; is one of the highest quality beef available worldwide. The meat is classified according to the degree of marbling and the best quality is prime beef. And that's what you get at Mövenpick Hotel Regensdorf.

Served with our Café de Paris butter.

Sides

each 7

Mixed seasonal salad

Sweet Potato Fries

Roesti

Seasonal market vegetables

Züri Fries

States of simmer rare 40°C | medium-rare 50°C | medium 55°C | medium-well 65°C | well done 70°C

Züri Frites

100 % Zurich potatoes, for the Zurich fries from KADI terroir only high-quality potatoes from Zurich farmers were processed.

Anspruch

In the production of Züri Frites, we uncompromisingly focus on quality: starting with the selection of KADI terroir farmers through strict separation of the flow of goods to processing with pure, high-quality Swiss sunflower oil. Our holistic quality concept includes:

Strengthening of local agriculture | Fair remuneration of KADI terroir farmers and safeguarding of jobs in the region | Compliance with strict SwissGAP regulations on potato cultivation | Consistent renunciation of preservatives, additives, colourings and genetically modified organisms