

≡ **FROM THE FARM** ≡
STARTERS

GRILLED BBQ US-ENTRECÔTE SALAD 24
with peperoni and edamame
Grillierter BBQ-US-Entrecôte-Salat mit Peperoni und Edamame

ORIENTAL COUSCOUS SALAD 22
with grilled lamb skewer
Orientalischer Couscous Salat mit grilliertem Lammspiessli

ROASTED QUAIL BREAST 23
with Moroccan eggplant salad
Gebratene Wachtelbrust mit Marokkanischem Auberginensalat

≡ **TAPAS FOR TWO** ≡

Prawns, Pimientos de Padron, pulpo,
grilled chorizo, soup shot
*Krevetten, Pimientos de Padron, Tintenfisch,
grillierte Chorizo, Suppen Shot*

28

≡ **AURA BEEF TARTAR** ≡

CAFÉ DE PARIS
with a warm Café de Paris crust and brioche
mit einer warmen Café de Paris-Kruste und Brioche

26

AURA

800° GRILL & BAR

THE JOURNEY STARTS HERE

All our delicious starters can be found on this page.
For main courses and 800° Grill specialities see the other side of the menu.

≡ **SALAD** ≡
STARTERS

MIXED LEAF SALAD 14
with vegetables and avocado
Gemischter Blattsalat mit buntem Gemüse und Avocado

KALE SALAD 16
with avocado, parmesan cheese and lemon zest
Federkohlsalat mit Avocado, Parmesan und Zitronenzeste

BURRATA 19
with artichokes and eggplant
Burrata mit Artischocken und Aubergine

SEAFOOD SALAD 22
with scallops, blue mussels, prawns, pulpo, calamaretti
*Meersfrüchtesalat mit Jakobsmuscheln, Miesmuscheln,
Krevetten, Tintenfisch, Calamaretti*

≡ **SOUP** ≡
STARTERS

LOBSTER BISQUE 14
Hummerschaumsuppe

TRUFFLED CHAMPAGNE SOUP 14
Getrüffelte Champagnersuppe

SOUP OF THE DAY 12
Tagessuppe

≡ **FISH & SEAFOOD** ≡
STARTERS

HALIBUT CEVICHE FROM LERØY FARM 23
Heilbutt Ceviche von der Lerøy Farm

LABEL ROUGE SALMON TARTAR 22
with calamansi and avocado
Lachstatar mit Kalamansi und Avocado

YELLOWFIN TUNA CARPACCIO 24
with salad of herbs
Yellow Thunfisch Carpaccio mit Kräutersalat

SPICY HERBS BLACK TIGER PRAWNS 23
with garlic, native organic olive oil, chili
*Pikante Kräuter-Krevetten mit Knoblauch,
nativem organischem Olivenöl, Chili*

≡ **TUNA SASHIMI** ≡

Tuna sashimi under a pepper crust
with avocado
*Thunfisch Sashimi unter der Pfefferkruste
mit Avocado*

24

≡ **LOBSTER** ≡

Maine, USA

«TRILOGY OF LOBSTER»

Lobster shot, lobster tartar and
half grilled lobster
*Hummershot, Hummertatar und
halber grillierter Hummer*

38

The unique speciality at AURA 800° Grill & Bar is the original 800° Southbend Broiler Grill from the US. We cook the meat with extremely high temperatures between 800 and 1'000 degrees celsius, which creates a caramelized crust on the outside and keeps the meat juicy inside.

Enjoy the new grill experience.

≡ BURGER BAR ≡

CLASSIC – SWISS PRIME BEEF BURGER . . . 34
with beef, bacon, cheese, egg, coleslaw
mit Rindfleisch, Speck, Käse, Ei, Kabissalat

NEW STYLE – AURA VEAL BURGER 42
with veal tenderloin, tuna, avocado, egg, Chinese cabbage
mit Kalbsfilet, Thunfisch, Avocado, Ei, Chinakohl

SPECIAL – SPICY BEEF BURGER 36
with beef, fresh herbs, tomatoes, salad
mit Rindfleisch, frische Kräuter, Tomaten, Salat

≡ SALAD BOWLS ≡ CHOOSE YOUR DRESSING

AURA dressing – AURA Haussauce
Creamy horseradish dressing – Crémige Meerrettichsauce
Thai Dressing with lemongrass – Thai Dressing mit Zitronengras

FILET OF BEEF 42
with dried tomatoes
mit Rindsfilet und getrockneten Tomaten

CHOPPED CHICKEN 36
with avocado
mit Poulet und Avocado

GRILLED SHRIMP 39
with avocado
mit grillierten Krevetten und Avocado

GRILLED MEDITERRANEAN VEGETABLES . . . 25
mit grilliertem mediterranem Gemüse

≡ HOMEMADE SAUCES ≡ ONE INCLUDED, PER ADDITIONAL CHOICE +2

Our grill dishes are served with a choice of the following sauces (one included)
Unsere Grill Gerichte werden mit einer Auswahl an folgenden Saucen serviert (eine inklusive)

| | |
|---------------|----------------|
| Aioli | Aioli |
| Whisky-Pepper | Whisky-Pfeffer |
| Chimichurri | Chimichurri |
| Béarnaise | Béarnaise |
| Peperonata | Peperonata |

AURA 800° GRILL – OUR GREAT MEAT

Our meat and its origin are carefully hand-picked to provide the best possible quality available.
We only use free-range farms that can guarantee our high standards and requirements.

≡ HERITAGE FARM ≡ WEST CANADIAN PRIME BEEF

AGE : 25 to 30 months FED : Prairie grass & grain
The meat is delicate, juicy and aromatic.
This cattle terrace is very popular with connoisseurs.

TOMAHAWK for 2 persons ca. 1000 g 130
with bone / mit Knochen

PORTERHOUSE for 2 persons ca. 1000 g 130
with bone / mit Knochen

FILET MAIN CUT ca. 200 g 55

FILET AURA CUT ca. 300 g 65

≡ CREEKSTONE FARM ≡ PREMIUM US BLACK ANGUS BEEF

AGE : 30 months FED : grain
The cattle live in their natural environment, which helps to produce superior quality beef.
Corn-based feed ration produces well-marbled, tender beef.

ENTRECÔTE ca. 260 g 52

FILET MAIN CUT ca. 200 g 55

≡ NORTH AMERICA ≡ US BISON

AGE : up to 4 years FED : grass
Bison from controlled breeding in North America, free-range, fed with pasture or prairie grass

FILET MAIN CUT ca. 200 g 58

≡ MULWARRA FARM ≡ AUSTRALIAN WAGYU BEEF

AGE : over 30 months FED : grass & grain
Animals are sourced from selected farms in Victoria and New South Wales. After being reared on natural pastures, cattle are introduced onto balanced natural grain rations for at least 500 days to achieve optimal weights and marbling. This ensures maximum tenderness and a fine textured beef with a unique flavour.

ENTRECÔTE LADIES CUT ca. 150 g 65

ENTRECÔTE MAIN CUT ca. 200 g 78

≡ REGIONAL FARMS ≡ TERRA-SWISS-PRIME-LABEL BEEF & VEAL

BEEF AGE : 20 to 24 months FED : grass & hay
VEAL AGE : 160 days FED : milk
All cattle and veal are kept free. The cattle are also fed with barley and the meat matures 2-6 weeks on the bone. The veal are fed with milk. Both have a high fat marbling and are particularly delicate and tender.

VEAL CUTLET ca. 400 g 62

BEEF RIB EYE ca. 300 g 52

≡ AUSTRALIA ≡ AUS LAMB

AGE : 10 to 12 months FED : grass
The lamb grow in the natural habitat.
Livestock farming with juicy meadows.
Grazing is the secret –
the lambs are all year outside on the succulent pastures.

AUSTRALIAN LAMB CHOPS ca. 250 g 44

≡ SURF AND TURF ≡

Your choice of one of our delicious meat grill dishes above, served together with half a lobster (Maine, USA).
Ihre Wahl eines unserer oben aufgeführten, köstlichen Fleisch-Grill-Gerichte, serviert mit einem halben US Hummer (Maine, USA).

+ 32

≡ FISH & SEAFOOD ≡

ATLANTIC SOLE 52
with caper-lime-butter
Atlantisches Seezungenfilet mit Kapern-Limetten-Butter

BAR DE LIGNE SEA BASS 48
with fresh herbs and eggplant-caviar
Bar de ligne Wolfsbarsch mit frischen Kräutern und Auberginen- Kaviar

YELLOWFIN TUNA STEAK 41
with cucumber-chili salsa
Yellowfin Thunfischsteak mit Gurken-Chili Salsa

LABEL ROUGE SALMON FILET 39
with avocado crème
Label Rouge Lachsfilet mit Avocadocrème

BLACK TIGER PRAWNS 44
with fresh herbs, garlic, chili, served in a cast-iron pan
Black Tiger Krevetten mit frischen Kräutern, Knoblauch, Chili, serviert in der Gusspfanne

≡ SIGNATURE SIDE DISHES ≡ EACH +7.5

| | |
|--|--------------------------------------|
| <i>Mediterranean vegetables</i> | Mediterranes Gemüse |
| <i>Oven vegetables</i> | Ofengemüse |
| <i>Creamy spinach</i> | Rahmspinat |
| <i>Chili herb risotto</i> | Chili-Kräuter-Risotto |
| <i>Truffled leek</i> | Getruffelter Lauch |
| <i>Roasted new potatoes</i> | Bratkartoffeln |
| <i>Pommes Allumettes (with truffle oil +1)</i> | Pommes Allumettes (mit Trüffelöl +1) |

CREAMED POTATOES Kartoffelpurée

| | |
|-------------------|------------------|
| Original | Nature |
| with garlic | mit Knoblauch |
| with truffle (+2) | mit Trüffel (+2) |