

menu

Can we get you some more? From the butcher's counter to the steakhouse.

At Steakhouse Bahnhof, a passion for premium-quality meat, authentic craftsmanship, and a truly distinctive dining experience has always been at the heart of what we do. Owner Andreas Isoz carries on this tradition together with his dedicated team, putting their heart and soul into their work, drawing on their experience, and striving to offer our guests the very best quality every day.

They come in droves, with small, medium or big appetites. They order entrecôte, crisp roasted lamb racks, crusty spare ribs, savory salmon slices, tender tuna steaks, aromatic king prawns, or a freshly prepared beef tatar. All dishes can be prepared mild, hot or with fiery seasoning. Looking for a hearty fare? The sausages are exquisite!

The careful selection of our products forms the foundation of our commitment to the highest quality. Proper storage and absolute freshness are a given for us and are essential to achieving that distinctive flavor. With extensive experience and a keen eye for detail, each piece is meticulously prepared and cooked to perfection. The result is a culinary experience that continues to delight our guests time and time again.

Come and taste for yourselves! Satisfy your appetites and maybe try out a dish you can’t get at home. A piece of meat that melts in the mouth, prepared to your wishes, barbecued to perfection – over 300 degrees glowing hot beechwood embers.

Enjoy!

Our Services

BBQ Workshops
We will teach you everything you need to know about making the perfect BBQ. From preparations to serving, and the right wine to go with it. Tips and tricks for everybody from the BBQ chef, all inclusive.

Banquets and Catering
Perfect if you want to spoil your guests with Winzerhaus quality in a private setting at our restaurant, at home or any location you wish.

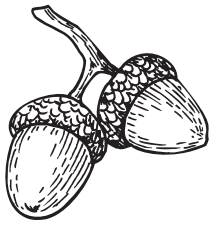
Seminars and Events
Our two modern seminar and event locations offer a capacity of 40 up to 250 people. The locations are the perfect places to organize a special customer event, to hold an employee seminar or to celebrate your wedding.

Gift Voucher
A special present for a special occasion. Ask our staff for details or order your gift voucher in our online shop.

Take-Away
Order today – collect tomorrow: that's Steakhouse Bahnhof to take home! Any questions? Don't hesitate, just contact us!

Please ask our friendly staff for further information.
steakhouse-bahnhof.ch

Autumnal-Specialities

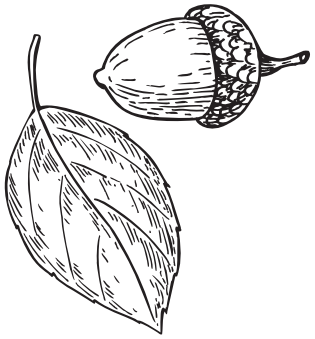


Starters	100g	150g
Venison Tatar	23	30.5
Roe Deer & Red Deer		

BBQ Venison Europe/New Zealand	200g	300g	400g	500g
Roe Deer Entrecôte	46	61	76	91
Roe Deer Skewer	42	55	68	81
Red Deer Entrecôte	42	55	68	81
Red Deer Skewer	39	52	65	78
served with lingonberry gravy				

Side Dishes	
Spaetzle	8
Red cabbage	8
Brussel sprouts	8
Glazed chestnuts	8

Desserts	small	large
Coupe Nesselrode	11	13.5
Vermicelles with meringue, vanilla ice cream and cream		
Vermicelles	9.5	11.5
with meringue and cream		





Declaration

Roe Deer Austria
Red Deer New Zealand

All our prices are in CHF and include 8,1% VAT.

Origin of meat and fish

Chicken	Switzerland
Pork	Switzerland
Lamb	Ireland
Veal	Switzerland
Ribeye	Switzerland or Ireland
Beef Entrecôte/Zapfen	Switzerland or Ireland
Beef Fillet	Switzerland or Ireland
Tomahawk	Switzerland or Ireland
Horse	France
Salmon	Scotland/MSC+ASC
Tuna	Philippines (certified)/MSC+ASC
Black Tiger	Vietnam (certified)/ASC
Sausages	Switzerland
Bread	Switzerland

Our suppliers

Meat & Fish
Reichmuth Fleischwaren AG, Schwyz
Seinet AG, Lucerne

Vegetables & Fruits
Käppeli AG, Merenschwand

Wines
Vini Vergani, Zurich

Cooking preferences

rare	raw – cool red center
medium rare	slightly raw – warm, bright red center
medium	pink – evenly pink and juicy
medium well	almost done – just a hint of pink
well-done	fully cooked – no pink at all

Please ask our staff regarding food allergies.
All our prices are in CHF and include 8,1% VAT.

Starters

Bahnhöfli mixed salad		11.5
Burrata *with Prosciutto Crudo*		26
Hummus *with marinated vegetables, pomegranate seeds, and parsley & mint*		15
Swiss Beef Carpaccio *with parmesan, rocket & pine nuts*	60g/120g	22/31.5
"Plättli" meat- and cheeseboard *Antipasti, parmesan, mountain cheese, rustic sausage, meatloaf, Prosciutto Crudo, salami*	150g/250g	18/26
Smoked Orkney Salmon	70g/100g	22/29.5
Warm goat cheese *with orange honey and rosemary*		21.5
Marrow Bone *Waiting time about 15 minutes*		17

Our Tatar

	100g/150g
Beef	24/33.5
Horse	22/29.5
Tuna	24/32
Smoked Salmon	23/30.5
Eggplant *okara (soja product)*	20/27.5

All our starters are served with bread or butter toasts which.

Barbecue

	200g	300g	400g	500g
Chicken				
Breast	31	41	51	61
Skewer	29	39	49	59
Pork				
Chop	29	38	47	56
Tenderloin upper cut	25	34	43	52
Tenderloin centre cut	29	38	47	56
Spare ribs				35
Lamb				
Racks		46	59	72
Tenderloin	36	49	62	75
Skewer	33	46	59	72
Veal				
Chop		54	64	74
Spare ribs				36
Beef				
Ribeye		52	66	80
Entrecôte	44	58	72	86
Fillet	51	66	81	96
Skewer	39	49	59	69
Horse				
Fillet	44	57	70	83
Skewer	39	49	59	69
Fish and Shellfish				
Salmon steak	34	44	54	64
Salmon skewer	29	39	49	59
Tuna steak	42	52	62	72
Tuna skewer	37	47	57	67
Black Tiger skewer	34	44	54	64

Bahnhöfli-Tip

Tomahawk Steak	per piece 152
ca.1 kilo for 2 people	per person 76

Burger and sausages

	150g	200g	300g
Burger			
Bahnhöfli-Burger (beef & pork) *with gherkins, tomato and onion*	17		25
Bahnhöfli-Cheeseburger (beef & pork) *with gherkins, tomato, onion and cheese*	18		26
Sausages			
Bahnhöfli-Sausage *with pork*		13	
"Chäs-Schüblig" *with pork and cheese*		14	

Vegetarian

	120g	150g	200g	240g	300g
Planted-Steak (vegan)	26			36	
Planted-Skewer (vegan)			32		
Veggie-Burger *with gherkins, tomato and onion*		17			25
Veggie-Cheeseburger *with gherkins, tomato, onion and cheese*		18			26

Side dishes

French Fries	8
Baked Potato with Sour Cream (from 5p.m.)	8
Swiss Rösti-Croquettes (potato)	8
Grilled Vegetables	8
Leaf Spinach	8

All barbecue dishes are served with herb butter and our homemade, mustard-, garlic-, sweet chili-, and chimichurri-sauces.

Kids menu

1 Homemade Chicken Nuggets 14.5
with French Fries

2 scoops of ice cream of your choice (vanilla, strawberry or chocolate)
with cream and Smarties

2 Homemade Grillburger 100g (with or without bun) 14.5
with French Fries

2 scoops of ice cream of your choice (vanilla, strawberry or chocolate)
with cream and Smarties

3 Chicken breast 100g 14.5
with French Fries

2 scoops of ice cream of your choice (vanilla, strawberry or chocolate)
with cream and Smarties

4 Spaghetti Napoli 12.5

2 scoops of ice cream of your choice (vanilla, strawberry or chocolate)
with cream and Smarties

Desserts

Warm chocolate cake *with vanilla ice cream*		12.5
Sour Cream Panna Cotta *served in a glas*		10.5
Burnt Cream *served in a glas* *with caramelised walnuts*		12.5
Chocolate mousse *served in a glas*		9.5
Today's Special		12.5
Tiramisu		12.5
Glace & Coupe		
Ice-coffee	small/large	9/12
Coupe Denmark *Vanilla ice cream with hot chocolate sauce*	small/large	9/12
Mango-Passionfruit sorbet *with Prosecco*		13
Lemon sorbet *with Vodka*		13
Plum sorbet *with Vieille Prune*		13
Affogato		9.5

Ice & Sorbets

scoop 4

vanilla
strawberry
mocca
stracciatella
chocolate
yogurt

mango-passion fruit
plum
lemon

Drinks

Mineral water (still or sparkling)	50cl/100cl	5.5/11
Pepsi, Pepsi Zero	30cl	5.5
Elmer Citro	33cl	5.5
Sinalco	33cl	5.5
Swiss Apple Juice	33cl	5.5
Apfelschorle	33cl	5.5
Rivella red	33cl	5.5
Rivella blue	33cl	5.5
Orange juice	20cl/50cl	5.5/7.8
Tomato juice	20cl	5.5
Dry Bitter Tonic, Lemonade, Ginger Ale	20cl	5.5
Ginger Beer	20cl	5.5
Homemade Iced Tea	30cl/50cl	5.5/7.8
El Tony Mate	33cl	6
El Tony Mate zero	33cl	6

Aperitifs

Prosecco-Cüpli	10cl	8.5
Moscato d'Asti DOCG	10cl	8.5
White Wine Spritzer with Lemon Soda or Soda	10cl	8
Prosecco with elderflower syrup or Aperol	10cl	9
Kir	10cl	9
Aperitivo Bitter	20cl	5.5
Bahnhöfli Spritz		12.5
Tony Spritz		12.5
Hugo		12.5
Hugo Zero		10.5
Martini Bianco	15%, 4cl	6

Beer

From the beer tab

Mättmibräu	20cl/30cl/50cl	3.5/5.2/7.5
Our naturally cloudy house beer, brewed in our own brewery. Smooth on the palate, with gentle carbonation and plenty of character.		

Bottle

Mättmibräu	4,8%, 33cl	5.7
Hürlimann Lager *A full-bodied classic lager with subtle fruity notes and a delicate bitterness.*	4,8%, 50cl	7.5
Feldschlösschen Hopfenperle *A well-balanced speciality beer with a full-bodied flavour and a gently bitter finish.*	4,8%, 33cl	5.7
VALAISANNE Pale Ale *Fruity and aromatic, with notes of mandarin and dried fruit complemented by hints of roasted malt. Pleasantly creamy on the palate.*	5,2%, 33cl	6.7
VALAISANNE White IPA *Wheat beer meets IPA: delicate notes of banana and clove blend with fruity hop aromas and a pleasant bitterness.*	6,0%, 33cl	6.7
Schneider Weisse Original *A rich, well-balanced wheat beer with a deep amber colour. Brewed to a traditional recipe since 1872.*	5,4%, 50cl	7.7
Brooklyn Special Effects *An aromatic alcohol-free hoppy lager with notes of pine and a pleasantly bitter finish.*	<0,5%, 33cl	6.5

Bottle Alcohol-Free

Feldschlösschen Alcohol-Free *A mild, well-balanced alcohol-free lager.*	<0,5%, 33cl	5.7
Schneider Weisse Alcohol-Free *A malty, aromatic wheat beer with notes of honey and grain.*	<0,5%, 50cl	7.7

Drinks

Cider		
Clear cider with or without alcohol	4%, 50cl	5.7
Bitter		
Isola Verde Aperitivo	11%, 4cl	7
Appenzeller	29%, 4cl	8
Campari	23%, 4cl	7
Cynar	16,5%, 4cl	7
Averna	29%, 4cl	7
Ramazotti	30%, 4cl	7
Jägermeister	35%, 4cl	7
Aperitifs with optional soft drinks (orange juice, etc.)		+3.5
Grappa		
Distilleria berta, Piemonte		
“Giulia” Chardonnay	40%, 2cl	11
“Monprà” Barbera	40%, 2cl	11
“Elisi” Barbera, Nebbiolo, Cabernet	43%, 2cl	13
“Greta” Destillato d’uva, Malvasia, Brachetto	40%, 2cl	13
“Primagioia” Acquavite	43%, 2cl	12.5
“Marisa” Nebbiolo, Barbera	43%, 2cl	15
“Tra noi” di Amarone, di Brunello, di Nebbiolo	42%, 2cl	14.5
“Magia” Barbera, Malvasia, Brachetto	43%, 2cl	17
“Paolo Berta” Nebbiolo, Barbera	43%, 2cl	22
L’Anima di Vergani, Veneto IT		
Grappa da Prosecco Anima	40%, 2cl	10.5
Grappa di Amarone Anima	40%, 2cl	11
Coffee		
Coffee		5
Espresso		5
Ristretto		5
Café au Lait		5.5
Espresso Macchiato		6
Latte Macchiato		6
Cappuccino		5.8
Tea		4.8

Drinks

Cognac		
Rémy Martin V.S.O.P	40%, 2cl	12.5
Hennessy X.O	40%, 2cl	16.5
Brandy		
Vecchia Romagna	38%, 2cl	10.5
Fruit Brandies from the Village Distillery "Tröpfli"		
Cherry	41%, 2cl	7
Plum	41%, 2cl	7
Pflümli (Damson)	41%, 2cl	7
Apple/Pear	45%, 2cl	7
Williams	41%, 2cl	7
Quince	41%, 2cl	7
Vieille Prune	37%, 2cl	7
Vieille Poire	38%, 2cl	7
Fruit Brandy		
Calvados Hors-d'Age	40%, 2cl	8.5
Rum		
Escape Rum blanc	37,5%, 4cl	10.5
Escape Rum Añejo	40%, 4cl	11.5
A.H. Riise X.O. Ambre d'Or Reserve	42%, 4cl	13.5
Opthimus Rum 15 Years A.S. Single Malt Finish	43%, 4cl	13.5
with soft drink mixer		+3.5
Vodka		
Trojka Pure Grain	37,5%, 4cl	10.5
Xellent Swiss Organic Wheat Vodka Bio	40%, 4cl	13
with soft drink mixer		+3.5

Drinks

Anis		
Pastis 51	45%, 4cl	7
Isola Verde Sambuca	40%, 4cl	7
Liqueur		
Isola Verde Amaretto	28%, 4cl	7
Limoncello	30%, 4cl	7
Cointreau	40%, 4cl	7
Cream Liqueur		
Baileys Irish Cream	17%, 4cl	7
Kahlúa	20%, 4cl	7
Bourbon Whiskey		
Evan Williams Bourbon Whiskey	43%, 4cl	10.5
Evan Williams Single Barrel Bourbon Whiskey	43.3%, 4cl	12.5
with soft drink mixer		+3.5
Swiss Whisky		
Goldwaescher Pure Rye Whisky Virgin Oak	40%, 4cl	12.5
Scotch Whisky		
Clan Fraser Blended Scotch Whisky	40%, 4cl	10.5
Single Malt		
Ardbeg 10 Years	46%, 4cl	11.5
Glen Moray Classic Peated	40%, 4cl	13.5
Glen Moray Classic Chardonnay Finish	40%, 4cl	13.5
Glenfarclas 15 Years	46%, 4cl	13.5
Glenfarclas 105	60%, 4cl	13.5
Tequila		
Sierra Antiguo Tequila Plata 100% Agave	40%, 4cl	10.5
Sierra Antiguo Tequila Añejo 100% Agave	40%, 4cl	13.5
Gin		
Finsbury Classic	37.5%, 4cl	10.5
Gin Sul Dry Gin	43%, 4cl	12
Xellent Swiss Edelweiss Gin	40%, 4cl	14
with soft drink mixer		+3.5