

# FRUTTER

## SPECIAL CUTS

MEAT FROM SWITZERLAND

### FLANK 35

BEEF 250g

*Grilled fan shaped cut from the belly.*

*Also known as Bavette de Flanchet.*

### STEAK OF LOIN 32

PORK 250g

*Grilled slice of loin.*

### VEAL CHEEKS 38

VEAL 200g

*Cheeks cooked softly and slowly,*

*taken from the head of veal*

### SECRETO 28

PORK 250g

*Grilled fan shaped cut,*

*between the back and back loin.*

### SPARE RIBS 36

PORK 400g

*Rib bones from the loin between back and belly,*

*cooked for 12 hours.*

**WE SERVE WITH EACH OF OUR DISHES  
ONE SAUCE OF YOUR CHOICE.**

Hollandaise, BBQ sauce, pepper cream sauce,  
gravy or herb butter

### EACH SIDE DISH 3

French fries, new potatoes, bramata  
and/or vegetables