

May it be a little more? When the butcher runs a steakhouse.

A butcher by profession, a restaurateur by vocation, the affable owner is there for his customers 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!

How does the boss obtain these delicacies? Urs Koffel has a clear policy: "I simply buy the best cuts, avoid promotions, steer clear of bargains. My suppliers vouch for the freshness and the storage of their produce. They guarantee top quality. That also goes for vegetables and salads, wine and liquors. Only the best is good enough for my customers."

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

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 |
| Tuna | Philippines (certified) |
| Black Tiger | Vietnam (certified) |
| Sausages | Switzerland |

Our suppliers

| | |
|-----------------------|-----------------------------------|
| Fish | G. Bianchi AG, Zufikon |
| Meat | Reichmuth Fleischwaren AG, Schwyz |
| Vegetables and fruits | Käppeli AG, Merenschwand |
| Wines | Vini Vergani, Zurich |

Cooking preferences

rare
medium rare
medium
medium well
well-done

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

Starters

| | | |
|---|-----------|---------|
| Bahnhöfli mixed salad | | 11.5 |
| Marrow Bone | | 17 |
| <i>Waiting time about 15 minutes</i> | | |
| “Plättli” meat- and cheeseboard | 150g/250g | 18/26 |
| <i>Antipasti, parmesan, mountain cheese, ham from Schwarzwald, salami</i> | | |
| Burrata | | 26 |
| <i>with ham from Schwarzwald</i> | | |
| <i>with oxheart tomato and marinated rocket with balsamic vinaigrette</i> | | 24 |
| Orkney salmon ceviche | 70g/100g | 27/32 |
| <i>with basil yuzu and pineapple tomato</i> | | |
| Smoked Orkney Salmon | 70g/100g | 22/29.5 |
| Vitello tonnato | 100g/150g | 27/32 |
| Warm goat cheese | | 21.5 |
| <i>with honey and rosemary</i> | | |

Our Tatar

| | | |
|---------------------------------------|-----------|---------|
| | 100g/150g | |
| Beef | | 23/30.5 |
| Horse | | 22/29.5 |
| Tuna | | 24/32 |
| Smoked Salmon | | 23/30.5 |
| Eggplant | | 22/29.5 |
| <i>eggplant, okara (soja product)</i> | | |

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 | | 49 | 59 | 69 |
| Spare ribs | | | | 36 |
| Beef | | | | |
| Ribeye | | 52 | 66 | 80 |
| Entrecôte | 44 | 58 | 72 | 86 |
| Fillet | 49 | 64 | 79 | 94 |
| 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
ca. 1 kilo for 2 people

per piece 152
per person 76

Burger and sausages

| | 150g | 200g | 300g |
|--|------|------|------|
| Burger | | | |
| Bahnhöfli-Burger (beef & pork) <i>with gherkins, tomato and onion</i> | 17 | | 25 |
| Bahnhöfli-Cheeseburger (beef & pork) <i>with gherkins, tomato, onion and cheese</i> | 18 | | 26 |
| Sausages | | | |
| Bahnhöfli-Sausage <i>with pork</i> | | 13 | |
| “Chäs-Schüblig” <i>with pork and cheese</i> | | 14 | |
| Vegetarian | | | |
| Veggie-Sausage (vegan) | | 14 | |
| Veggie-Burger (pea protein base) <i>with gherkins, tomato and onion</i> | 17 | | |
| Veggie-Cheeseburger <i>with gherkins, tomato, onion and cheese</i> | 18 | | |

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

Side dishes

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

Desserts

| | | |
|---|-------------|------|
| Today's Special | | 12.5 |
| Warm chocolate cake <i>with vanilla ice cream</i> | | 12.5 |
| Panna-Cotta, <i>served in a glas</i> | | 10.5 |
| Tiramisu | | 12.5 |
| Affogato | | 9.5 |
| Ice-coffee | small/large | 9/12 |
| Coupe Denmark <i>Vanilla ice cream with hot chocolate sauce</i> | small/large | 9/12 |
| Mango-Passionfruit sorbet <i>with Prosecco</i> | | 13 |
| Lemon sorbet <i>with Vodka</i> | | 13 |
| Plum sorbet <i>with Vieille Prune</i> | | 13 |
| Ice creams <i>vanilla, strawberry, mocca, stracciatella, chocolate, yogurt</i> | scoop | 4 |
| Sorbets <i>plum, lemon, mango-passion fruit</i> | scoop | 4 |

Drinks

| | | |
|---|------------|---------|
| Mineral water (still or sparkling) | 50cl/100cl | 5.5/11 |
| Coca-Cola, Coca-Cola zero | 33cl | 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 |
| 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 |
| 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 beer from our own brewery. Brewed, tapped and bottled with love and the greatest care. A naturally cloudy, top-fermented lager. Soft on the palate with subtle carbonation. Bottom up.

Bottle

Mättmibräu 4,8%, 33cl 5.7

Hürlimann Lager 4,8%, 50cl 7.5

The full-bodied classic pampers the palate and nose with a fine bitterness and slightly fruity taste, making it the ideal companion in thirsty moments.

Feldschlösschen Hopfenperle 4,8%, 33cl 5.7

The delicious special beer with its slightly bitter note and full-bodied taste is a harmonious and characterful beer for connoisseurs. A creation by the master brewer for lovers of the highest art of brewing.

VALAISANNE Pale Ale 5,2%, 33cl 5.7

A fruity, aromatic single hop pale ale, with the hop aroma of the Bravo variety. Light, roasted malt aromatic notes are accompanied by subtle dried fruit and fruity tangerine notes. Pleasantly creamy and relaxing on the palate.

Grimbergen Blonde Abteibier 6,7%, 25cl 6.3

The history of Grimbergen can be traced back to the Middle Ages and is characterized by drastic events. The abbey in which the beer was originally brewed burned down three times and was repeatedly rebuilt. The golden Grimbergen Blonde rises in its glass like a phoenix from the ashes. A noble, fruity abbey beer with a hint of piquant spice. Sweet and slightly malty aftertaste with a long-lasting finish.

Schneider Weisse Original 5,4%, 50cl 7.7

The traditional wheat beer has been brewed and popular since 1872. Deep amber-colored, harmoniously balanced and powerful.

Feldschlösschen non-alcoholic <0,5%, 33cl 5.7

A harmoniously mild, non-alcoholic lager with a balanced body.

Brooklyn Special Effects <0,5%, 33cl 5.7

Brooklyn Brewery's Special Effects Hops Lager is a delicious non-alcoholic American lager. A hoppy beer with a surprising pine aroma and a pleasantly bitter finish, thanks to dry hopping with Citra and Amarillo hops – a technique rarely used in non-alcoholic brewing.

Schneider Weisse non-alcoholic <0,5%, 50cl 7.7

The reddish-brown wheat beer smells of honey and cornfields and has a malty, aromatic character.

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 |
| Ophimus Rum 15 Years A.S. Single Malt Finish with soft drink mixer | 43%, 4cl | 13.5 +3.5 |

Vodka

| | | |
|--|------------|------------|
| Trojka Pure Grain | 37,5%, 4cl | 10.5 |
| Xellent Swiss Organic Wheat Vodka Bio with soft drink mixer | 40%, 4cl | 13 +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 with soft drink mixer | 43.3%, 4cl | 12.5 +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 with soft drink mixer | 40%, 4cl | 14 +3.5 |