



## JARS TO SHARE

- V. Feta, Cilantro, Pistachio Dip, Crudites | 14 <sup>H.G</sup>
- V. Hummus, Tomato, Ginger, Tamarind | 14 <sup>N</sup>
- V. Cured Salmon Rilette, Crème Fraiche, Citrus | 18 <sup>G.D</sup>
- Spiced Confit Duck Leg, Mango, Cilantro | 18

## CHARCUTERIE BOARD

Selection of local meats served with a choice of two jars | 58 <sup>A.M</sup>

## TO START

- Ceviche Tower, Char, Lobster, Scallop | 66 <sup>B.D</sup>
- Raw Beef Tartar, Cured Egg, Truffle, Horseradish | 38 <sup>C.F.M.O</sup> | Add caviar | 11 per gram
- V. "King's" Caesar Salad served tableside Plain | 24 <sup>A.C.D.G.M</sup>
- With Butter Poached Lobster | 58 <sup>B.G</sup>
- V. Roasted Wild Mushroom "served in a bag" with Cep Toast | 32 <sup>A.G</sup>
- Mussels, Cider Emulsion, Crusty Baguette | 28 <sup>A.R.G.O</sup>
- V. Truffled Morels, Gruyere, Emmental, Pangritata | 36 <sup>A.G.O.M</sup>
- Traditional Pork Pie "served table side" English Piccalilli Pickled Vegetables, Mustards | 36 <sup>A.C.M.O</sup>

## FROM THE FIRE

- Wood Fired Scallops 'for the table' | 32 (for three) 64 (for six) <sup>G.R</sup>
- Confit Cod, Wood Fired New Potatoes, Shellfish Bisque | 36 <sup>B.D.G.L.O</sup>
- Grilled Lobster, Green Salad, Truffle & Parmesan French Fries | 45 (Half) 88 <sup>B.G</sup>
- Rib-Eye Steak, Herb Pesto, Pomme Fondant, Bernaise | 98 <sup>C.G.O</sup>
- "Whole" Seabream, Artichoke, Lemon, Basil | 58 <sup>D.O</sup>

## TO F O L L O W

- Roasted Chicken, Carrot Purée, Chicken Crumb, Spinach | 44 <sup>A.G.O</sup>
- V Asparagus, Artichoke, Creamed Spinach, Egg (cooked Sukiyaki) | 34 <sup>C.G.O</sup>
- "Whole" Roasted Turbot, Parsley, Capers, Clams, Chicken Sauce | 108 <sup>D.R.O.G</sup>
- Veal & Foie Gras Burger, Churchill Sauce, Cheese, Bacon,  
Truffle & Parmesan French Fries | 44 <sup>A.C.G.O.M</sup> | add black truffle | 20 per gram

Please inform your waiter of any allergy or dietary requirements

All prices are quoted in Swiss Francs and include 7.7% VAT

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## **ALLERGENE / ALLERGENS**

- A. Glutenhaltiges Getreide / Grain with gluten
- B. Krebstiere / Shellfish
- C. Eier von Geflügel / Eggs from chicken
- D. Fisch / Fish
- E. Erdnüsse / Peanuts
- F. Sojabohnen / Soya beans
- G. Milch vom Säugetieren / Milk from mammal
- H. Schalenfrüchte / Nuts
- L. Sellerie / Celery
- M. Senf / Mustard
- N. Sesam Samen / Sesame seeds
- O. Schwefeldioxid und Sulfite / Sulphur dioxide and sulphites
- P. Lupinen / Lupin
- R. Weichtiere / Mollusca

## **FLEISCHHERKUNFT / MEAT ORIGINE**

Kalb / Veal	CH
Rind / Beef	CH
Geflügel / Poultry	CH, FRA*
Wild / Game	AUT*
Lamm / Lamb	AUS*
Schwein / Pork	ESP*

\*Kann mit nichthormonellen Leistungsförderern, wie Antibiotika, erzeugt worden sein

\*May have been produced with non-hormonal enhancers such as antibiotics

## **FISCHHERKUNFT / FISH ORIGINE**

Kaviar / Caviar	CHN
Lachs / Salmon	GB
Wolfsbarsch / Seabass	FR, Atlantic
Seezunge / Sole	NL/Northeast Atlantic
Steinbutt / Turbo	GB/Northeast Atlantic
Dorade / Dorade	EU/Northeast Atlantic
Hummer / Lobster	CAN
Garnelen / Prawn	VIE, THA
Carabineros / Carabineros	MAR
Scampi / Scampi	RSA/Southeast Pacific