



Welcome to GROSI WALT'S STEAK HUUS & WY STUBE

Do you remember Grosi Walt?

She led the Hirschen Wildhaus for many decades with a lot of heart blood, and provided day and night for her guests. Of course, only the finest Toggenburger pieces of meat came to the grill at Grosi Walt. In honor of Grosi Walt, we renamed the former village to **GROSI WALT'S STEAK HUUS & WY STUBE**.

Only the best meat of Toggenburger cattles.

Thanks to the lush green meadows and the gentle hillsides of the valley, an excellent quality of meat is produced here. For the best pieces, we use meat from the Toggenburger Bio Weide Beef, Black Angus Natura Beef, Galloway Beef and Dry Aged Bio Pastry Beef. All pieces are prepared on our Beefer Grill. The meat, if possible, is obtained from local farmers directly or from our butcher from the region. Noble pieces and special cuts are limited for this reason.

... and sometimes it has to be 800 degrees - our steaks are exclusively on our beeper at 800 degrees in New York steak house quality prepared. A high-temperature grill for genuine meatfreaks, which opens up completely new dimensions. You will be impressed!

Meat from the Beefer and excellent wines

Thanks to our partnership with «**Baur au Lac Vins**», you will find excellent wines at fair prices to match the bar of your choice. The exquisite selection of wines can also be taken home in our wine shop. We are happy to advise you or ask for our offer.

Allergens

About ingredients in our dishes that can trigger allergies or intolerances we will inform you on request.

Insects

People with allergic to molluscs and crustaceans and/or house dust mites, may be allergic to the consumption of insects.

STARTERS, SOUPS & MEATLESS

Salad bowl ^{vegan}

Celery, spring onions, radishes, roasted nuts

With house dressing „Hirschen-Style“ or garlic dressing

11.- / 18.-*

Beef tatar „Toggenburg-Style“

Säntis Malt Swiss Alpine, avocado, ginger, fried egg yolk, House bread-toast

22.- / 36.-

Steakhouse sausage

Beef, bacon, coriander, chili, garlic, cumin with honey mustard

12.-

All COUSCOUS ^v

Confit cherry tomatoes, cucumber, melon, chives crème, alpine thyme

16.-

Soup of the day (as long as available)

Ask for our daily offer

10.-

Pea Mint Gazpacho

Black pepper, basil, basil oil, Toggenburg bacon

12.-

Barley soup „Toggenburg-Style“

Leek, onions, Palatine carrots, lentils, local smoked raw ham

14.-

Carrot hay soup ^v

Toggenburg absinthe

12.-

- Be brave -

For your exclusive crunchy experience, we serve your soup or appetizer with caramelized migratory locusts / Lacusta migratoria. CHF 5.-

GROSI WALT'S legendary chive cake ^v

Herb quark, salad bouquet

14.- / 19.-

„Toggenburger Chässpätzli“ ^v

Roasted onions, homemade applesauce

20.-

Quinoa – black & green - ^{vegan}

Fava beans, avocado, ginger, paprika, basil oil

19.- / 26.-

Saffron tagliatelle ^v

Morels, saffron sauce, coriander, lime

19.- / 26.-

Spinach risotto ^v

Bloder-Chees from Unterwasser, walnut crispy

22.- / 29.-

Himalajan meets Wildhaus ^{vegan}

Red vegetable curry, coconut milk, Himalayan rice, pomegranate, naan bread

21.- / 28.-

* = to share / v = vegetarian

We use exclusively Swiss quality meat – whenever possible, from local farmers!

All prices are in Swiss Francs and including VTA.

BEST STEAKS FROM 800°C BEEFER

Toggenburger Organic willow Beef

Filet Steak	150g	42.-
	250g	56.-
Entrecôte	150g	36.-
	250g	45.-
Rib Eye	250g	44.-
Hangersteak	250g	41.-
Mayor piece	150g	31.-
Côte de boeuf, Dry Aged	ca. 300g	70.-

Toggenburger Black Angus Beef

Entrecôte	250g	48.-
Rump-Steak	250g	46.-

Toggenburger Galloway Beef

Entrecôte	250g	50.-
Rump-Steak	250g	44.-

Toggenburg farmer pork chop in honey and dark beer marinated, ca. 350 g
38.-

Tandoori Swiss Chicken, ca. 160 g
28.-

Now choose the side dishes, sauces and the cooking level according to your personal taste.

One side dish and one sauce are included in price.
Per each supplement side dish CHF 6.- and each sauce CHF 5.-

Side dishes

Baked potatoes
Herbal cream /
pommes allumettes /
salad / beans with bacon /
wild rice / ratatouille /
corncob /
garlic mashed potatoes

Sauce

GROSI WALT'S 7-herb-butter /
Chimichurri (Salsa Verde) /
homemade ketchup /
Smokey barbecue sauce

Cooking levels

stark blutig / rare / bleu
blutig / medium-rare / saignant
rosa / medium / à point
durch / well done / bien cuit

Alpine-Burger from the Toggenburg organic willow beef

Mushrooms, bacon, cheese, steak fries, cole slaw
28.-

* = to share / v = vegetarian

We use exclusively Swiss quality meat – whenever possible, from local farmers!

All prices are in Swiss Francs and including VTA.

HIRSCHEN CLASSICS

Veal Sausage with 7 mountain herbs
(according to the traditional „Hirschen“ Grosi Walt recipe)

Crispy „Rösti“, honey mustard „Toggenburg-Style“

26.–

Schnitzel «Vienna style» from the „Toggenburg pork“

Capers, cranberry sauce, vegetables, French fries, homemade ketchup

32.-

Sliced local veal liver

Red wine sauce, apple, „Rösti“

35.-

Trout «menunière»

Boiled potatoes, leaf-spinach, lemon butter

32.-

To order until 12.00 o'clock - to ensure the desired quality for you

Tomahawk-Steak – ca. 850g from 800°C Beefer apiece 190.-
from the Canadian bison

(Carved at the table)

Choose according to your personal taste

the side dishes each CHF 6.-, sauces CHF 5.- each and the desired cooking level.

(The selection can be found on the front page)

Chateaubriand – for two people per person 62.-
from the „Toggenburg“ organic willow beef, served in two courses

(Carved at the table)

Double beef filet, 500 g, served with sauce Béarnaise

1. Court with vegetables and gratin / 2. Court with ratatouille and wild rice

* = to share / v = vegetarian

We use exclusively Swiss quality meat – whenever possible, from local farmers!

Beef	Toggenburg / Switzerland
Pork	Toggenburg / Switzerland
Sausages	Toggenburg / Switzerland
Chicken	Toggenburg / Switzerland
Lamb	Toggenburg / Switzerland
Bison	Kanada
Trout	Trout farm Gubser Georg, Gams / Switzerland

All prices are in Swiss Francs and including VTA.