



SWISS HANDSELECTED BEEF

Finest Swiss beef from small family-run farms. These Swiss farms set the standard when it comes to animal welfare, with strict regulations and independent audits, plus voluntary additional welfare programs and comprehensive training of the farm owners.

Rib-Eye 100g | 25
 Flat Iron 100g | 19
 Chain Steak 100g | 18
 Secret Cut 100g | 18

ELOY'S MORUCHA BEEF

Our Morucha beef is the work of our farmer Eloy, who is the third generation of his family to offer this exclusive product. Together with his father and brother, he breeds 280 head of cattle on 800 hectares of savanna. The animals live in wild, natural surroundings and live mainly on grass, herbs and acorns. The pleasant consistency, fine texture and intensive taste make Morucha beef absolutely irresistible.

Cote de Boeuf 100g | 21

PRIME BLACK ANGUS BEEF

The creative minds from LUMA have traveled numerous times to Nebraska, Oklahoma and Kansas over the years, during which time they have built up a trusted relationship with the farmers living there. The USDA Prime/USDA Choice seal of quality at these small, independent meat manufacturers indicates products that we can include in our range without a second thought. Only between 1 and 3% of cattle reach prime standard. The cattle grazes on idyllic, open savanna land across the American Midwest. The "Non-Hormone Treated" label also indicates conclusively that the animals have not been fed with any hormones or prophylactic antibiotics.

Prime cuts:

Rib-Eye 100g | 28
 Striploin 100g | 28
 Tenderloin 100g | 38

Special cuts:

Outside Skirt 100g | 32
 Bavette 100g | 29
 Hanging Tender 100g | 26
 Rump Cap 100g | 23

DRY AGED BEEF AND OLD COW

Our Dry Aged Beef and Old Cow cuts are sourced from small Swiss family-run farms, after which they are left to mature in our dry agers for between 4 to 8 weeks depending on the cut. This process gives the meat its unique nutty, sharp taste. These exclusive cuts are reserved for real meat aficionados. The availability depends on the maturing process and season.

<u>Beef:</u>		<u>Old Cow:</u>	
Striploin Bone-In	100g 26	Striploin Bone-In	100g 24
Cote de Boeuf	100g 26	Cote de Boeuf	100g 24
Striploin	100g 35	Striploin	100g 33
Tenderloin	100g 38	Tenderloin	100g 36

VICTOR'S CHARRA BEEF

Charra cattle – a mix of Morucha and French Charolais breeds – live on Victor Molino's expansive fields in Salamanca and feed on juicy acorns, grass and herbs. Instead of harvesting the ears of grain, our farmer Victor lets his cows take care of things naturally. This meat grade is always a highlight thanks to its buttery and nutty taste.

Striploin 100g | 25

SWISS LUMA BEEF

LUMA only uses cuts from free-range cows from across Switzerland and Spain. In the LUMA process, the meat matures on the bone for up to 56 days with the addition of a natural noble mold.

The quality cuts then develop their unmistakable nutty aroma, leading to a taste experience that is absolutely one of a kind.

Striploin 100g | 39

Rib-Eye 100g | 38

HANDSELECTED SWISS VEAL

Our veal is of the highest quality. It is wonderfully tender and has a pink to light-red color thanks to the balanced diet of the animals.

The meat has a white, robust fat coating.
The best cuts are reserved specially for us.

Cutlet 100g | 23

SWISS LUMA PORK

For this unique, healthy Swiss pork, the pedigree pigs are fed with natural products and a large amount of linseed.

As a result, Omega-3 fatty acids – which are important for the human body – form in the pork fat. In the LUMA process, the meat matures on the bone for up to 35 days with the addition of a noble mold. The cuts then develop an unmistakable aroma, leading to a taste experience that is absolutely one of a kind.

Cutlet 100g | 19

Neck 100g | 15

CARLOS PATA NEGRA “BELLOTA”

Imagine having one hectare of land per animal. If you take a four-room apartment in Switzerland measuring 100 square meters, then each of Carlos Gonzales' Iberico pigs lives on land covering 100 of these apartments.

The pigs are reared in the oak forests of Salamanca. When the acorns drop in the fall, each pig eats around 6 kilos per day.

Thanks to this special menu, the meat develops a delicate, slightly nutty aroma and strong marbling, thus allowing it to reach the highest grade – “Bellota”.

Cutlet 100g | 24

Neck 100g | 20

NEW ZEALAND LAMB

Our New Zealand lamb is sourced from certified, sustainable farms and is available all year round in the highest quality. The animals live on lush, expansive meadows between the sea and mountains.

The lamb is a delicacy among connoisseurs and impresses thanks to its mild flavor and tenderness.

Rack 100g | 19

APPENZELLER RIBELMAIS CHICKEN

Our Ribelmais chicken originates from the French Sasso breed (Label Rouge). The animals are reared in small flocks and have a lot of space outdoors to exercise in. The chickens are bred for twice as long as normal, which leads to a sensational meat quality. In addition to slow growth, this is also thanks to the animals being fed almost exclusively with Rheintaler Ribelmais corn.

Chicken Breast 100g | 14

Chicken Steak 100g | 9

LUMA SALMON

This salmon is lightly salted and smoked in cherry wood.
The list of ingredients is small – sea salt, a little sugar and wood chips for smoking.
Preservatives, additives and other magic potions are dispensed with entirely.
The fish used for LUMA smoked salmon comes from a farm certified by Friends of the Sea (FOS) on Loch Canaird in northwest Scotland.

Smoked Salmon 100g | 26

WAGYU BEEF

Wagyu means “Japanese beef” (Wa = Japanese and Gyu = beef) and is an indicator of origin. The cattle has been selectively bred by Japanese farmers for several generations. All Wagyu cuts are characterized by their powerful taste and unbelievable tenderness. We offer Wagyu beef from Australia and Japan. Each breeder has developed an individual program of animal rearing and feeding in their own country, meaning each Wagyu cut has its own unique taste.

Japan:

Wagyu A5+ Tenderloin	100g 95
Wagyu A5+ Striploin	100g 85

Australia:

Wagyu Tenderloin	100g 65
Wagyu Striploin	100g 55
Wagyu Bavette	100g 39

DEAR GUEST

Quality and exclusivity are of the highest importance to us.
Due to seasonal conditions, our range also has to meet natural availability and sustainability guidelines.

As a result, it can occur that your favorites are not available to order at certain times. You can rest assured that we only offer a product to our guests once it has met our strict criteria.

We wish you an unforgettable experience.

From all the team at ButchersTable

