

**TSCHOU / GUÄTÄ ABÄ / HI / SAWASDEE KRAP
SELAMAT / MABUHAI / 밝은 / こんにちは / नमस्ते
BONSOIR / CIAO / BUENOS TARDES / WELCOME**



OUR PLACE IS WHERE YOU **MEET THE LOCALS**.
IT IS INSPIRED THROUGH MY 15-YEAR JOURNEY IN ASIA.
WE SERVE THE VERY **BEST LOCAL & ASIAN DISHES**,
CRAFT BEER, FINE (SWISS) WINES & SELECTED DRINKS
OUR CREDO : **FRESH.CHEEKY.STYLISH**
OUR HASHTAG: **#THUNISSTBESSER / #QUARTIERBEIZ**
THANKS FOR SHARING YOUR PICS & WORDS
ON TRIPADVISOR OR OTHER SITES.
LET'S MAKE IT A NICE DAY/EVENING. RELAX&ENJOY

quartierbeiz.ch

13 SIGNATURE PLATTERS FOR 2



Mäsä's 18-hour Ribs & Flank Steak

Sliced pork ribs

Flank Steak Café de Paris

„Beizäbräterlis“ - potato-veggie side

84 for two

Mäsä's 18-hour Ribs, Flank Steak & Black Tiger Prawns

Sliced Ribs

Flank steak Café de Paris

Black tiger prawns

„Beizäbräterlis“ - potato-veggie side

94 for two

Black Tiger Prawns & 13er Bread

Black pepper, Thai basil, coriander, caramel

12 pcs 48 / 18 pcs 72

TASTE BUD TEASERS

Best of local cold cuts & „Hobuchääs“	
Pork belly, air-dried beef, pepper salami, local cheese, fig mustard & jalapeno stuffed olives, QB13 bread	22
Jalapeño stuffed Spanish olives & grissini	9
Tartare bites	
„Berner Oberland“ - with local cheese	32
„Fernweh“ - with ginger & wasabi-sesame	29
Black Tiger prawns, caramel, Thai basil, black pepper, QB13 bread	24
Pork Ribs Bowl	26
Raclette Wallis 65 AOP	
Switzerland's signature cheese dish Nr.1	
Melted cheese with 3 boiled potatoes, gerkins and pearl onions	11
With a fried egg	14
Chäässchnittä	
Schnaps soaked bread slice, cherry tomatoes, melted raclette cheese, fried egg	22

FOREPLAY

«13er signature dish» - Thai fried egg salad 22

Thai Beef Salad

Seared, sliced flank steak with lime juice,
celery, red onions, chili, mint, coriander 28

Crisp Iceberg lettuce 9

Toppings:

Crispy fried egg +3
Thinly sliced local cheese +5
Tiger prawns +12

Dressings

Sesame-Wasabi, Creamy French, Mango

Homemade soup oft the day & QB13 bread 12

Every Wednesdays onwards : French mussels

Moules marinière with white wine, cream & herbs 22

Moules «Asia» with kaffir & chili 22

Yam Wunsen

Thai glassnoodle salat with red onions, celery,
chili, peanuts, coriander, tangy Thai dressing 22

Yam Wun Sen with Tiger prawns

Thai glassnoodle salat, tiger prawns,
red onions, celery, chili, peanuts,
coriander and tangy Thai dressing 28

BEEF TARTARE THE WAY W LIKE IT

Raw, marinated, prime quality Swiss beef
& QB13 bread

„Hiesig“

Valle Maggia pepper & Mendrisiotto chili
24/29

Local favorite: Berner Oberland

with fried egg and thinly sliced local cheese
34

„Fernweh“

with sesame, pickled ginger, chili
24/29

„Fernweh Kung“

with sesame, pickled ginger, chili
& pan seared Tiger prawns
29/39

Tatare Café de Paris

topped with homemade herb butter
36

«A QB signature dish» Café de Paris & Tiger Prawns

topped with homemade herb butter
& seared Tiger prawns
46

ASIAN DELIGHTS

«A QB signature dish» - Beef Rendang

Slow-cooked, spicy, rich and tender
Indonesian beef stew made with
asian spices and coconut milk

36

Creamy coconut Thai Curry with vegetables and

Juicy free-range chicken

29

Local «Frutiger» Bio Tofu

29

Black tiger prawns

34

Kaprau Gai - Street Food Evergreen

Juicy chicken, chili,
garlic & crispy fried egg

29

“You don't need a silver fork
to eat good food.”

(Paul Prudhomme)

JUICY MEAT

«A QB signature dish» - «Mäse's Ribs»

12-hour super slow-cooked, tender pork ribs

38

King of Steaks: Tomahawk

The Tomahawk Steak is an on-the bone Rib Steak, cut from the Fore-rib with the entire rib bone left. The long bone is french-trimmed, leaving an amazing presentation, and dinner table discussion point. As it is bone-in Rib Steak, it has quite a large amount of inter-muscular fat, which gives it a load of flavour when cooked, as flavours are released from both the huge bone, and inter-muscular fat during roasting to give a sweet gelatinous flavour.

13/100g

Flank Steak Café de Paris

Slow-cooked & thinly sliced beef, topped with Café de Paris; roasted potato-veggie side

38

QB13 Burger - veg or beef

Juicy beef or beetroot patty,
melted Raclette cheese, brioche bun

With iceberg lettuce & potato chips

28

With a fried egg

31

ICING SUGAR ON TOP

«A QB signature dish» : Lava Cake

Cakey on the outside with an irresistible center of warm dark chocolate flowing through the middle. The first time you try one, it may seem like magic

13

Liquid dessert - Espresso Martini

a sumptuous mix of local coffee liqueur and espresso. It's rich, indulgent, creamy and includes a shot of espresso.

15

«Ice cream cup»

6

DIGESTIF (4CL)

Grappa Smoked Barrique (40%)

12

A noble blend of selected Friulian red grapes, aged in French oak barriques. The oak casks have gone through a toasting process with "Kentucky" tobacco leaves, original Italian Quality, for a deep and intense smoked Grappa.

Altes Pflümle - Barell aged Plum Spirit (43%)

9.5

Thuner Ingwerer - Ginger Liqueur (17%)

9

Frozen Limoncello (28%)

7

Honey Williams - (35%)

Made from Swiss Williams pears and the finest Swiss honey, which give this brandy a subtle sweet and fruity flavor.

9