

RESTAURANT

FIRST FLOOR

STEAKS & MORE



STARTERS

- Beef carpaccio** € 16,20
Olive oil/Parmesan shavings/rocket salad
- Caramelised goat's cheese** € 13,80
Wild herb salad/pumpkin and apple chutney
- Slices of boiled veal** € 14,50
Frankfurt green sauce/quail egg/
Wild herb salad

SOUPS

- Cream soup
of forest and meadow mushrooms** € 8,90
Smoked duck breast/croûtons
- Beef consommé** € 8,90
Herb pancake strips

VEGETARIAN/PASTA

- Autumn Bowl**  € 15,60
Beetroot/crunchy carrots/cucumber/figs/
walnuts/grapes/crunchy lettuce/
honey-mustard dressing
- Pasta**  € 17,90
filled with aubergine ragout
courgette/dried tomatoes/basil sauce

SALADS

- Classical Caesar's Salad** € 13,00
Romaine lettuce/parmesan/croûtons/
Anchovies
- As starter Salad** € 7,90
- optionaly with:
- King prawns in herb butter á € 3,80
- Marinated corn poulard strips € 6,90

BURGER

- Texas BBQ Burger (200g)** € 20,70
Angus Beef Patty/Brioche Bun/
Homemade BBQ Sauce/Onion rings/
jalapenos/fried egg/French fries
- Rockfish burger (200g)** € 19,50
Rockfish fried in caper-lemon butter/
red burger bun/cucumber/herb dip/rocket salad/
French fries
- Ramen burger** € 18,90
Mien noodles/Cheddar cheese/
Portobello mushroom/Asiatian cucumber salad/
miso-mayonnaise/fried egg/sweet potato fries/
curry dip

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STEAKS

01 Rumpsteak* with the Typical Fat
 Herb butter/herb seedlings/braised onions/
 roast potatoes
 200g raw weight € 33,90
 300g raw weight € 39,90

03 Filet Steak valuable piece of the Beef
 Thyme jus/Bean Vegetables/Potato gratin
 200g raw weight € 41,90
 250g raw weight € 47,60

01 Entrecôte double for 2 persons
 double rump steak
 Bearnaise sauce/green beans/gratin potatoes
 500g raw weight € 70,90

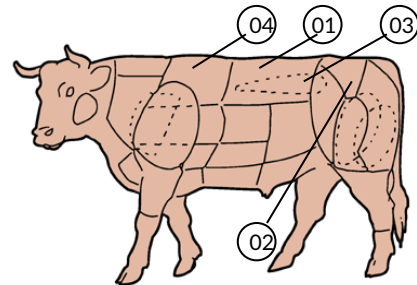
03 Filet goulash "Stroganoff"
 Pommery mustard sauce/cucumber and onion
 strips/Spaetzle/leaf salads
 180g raw weight € 35,80

Butter/Dip

€ 2,20 per additional butter or dip
 Herb butter
 Herb dip

Warm sauce

€ 4,40 per additional sauce
 Pepper cream sauce
 Red wine jus
 Port wine jus
 Bearnaise sauce



How would you like your steak?

rare	bloody, cold core (approx. 45°C core temperature)
Medium rare	slightly bloody, warm core (approx. 50°C core temperature)
Medium	pink, warm core (56°C core temperature)
Well done	well-done, grey (65°C core temperature)

Sometimes it has to be 800°C.... we beef

Grilling is great- but beefing puts the crown on the meat!
 Meat preparation with the Beefer sets new standards-the meat is not cooked
 at 400°C for a longer period of time as in conventional grilling-the Beefer
 caramelises the outer skin at 800 ° C in seconds! The extremely high
 temperatures create a unique crispy crust.
 create a unique crust.
 The result is an incredible taste explosion!

DESSERT

Blueberry crème brûlée € 9,20
 Caramel-white-chocolate-pecannut ice cream

Chocolate tarte € 9,40
 Orange espuma/cassis sorbet/almond crunchy

„Pear Helene“ different for a change € 8,70
 Poached pear/vanilla ice cream/chocolate sauce/
 banana bread

Our Chef de Cuisine recommend:

Berlin-style veal liver Onion ^s /apple slices ^{en} /mashed potatoes ^s	€ 28,10
Medallions of pork Mushroom cream sauce/sugar snap peas/potato rösti ^{ac:s}	€ 26,80
Venison ragout from the Senne Cranberry cream sauce/almond broccoli/spätzle ^s	€ 28,90
“Oktoberfest Schnitzel” Veal schnitzel filled with horseradish and sweet mustard/fried potatoes/leaf salad	€ 30,50
Fried sea bass fillet Pommery mustard sauce/chard vegetables/basmati rice	€ 28,90
Affogato al caffè Espresso kisses vanilla ice cream	€ 6,50