

RESTAURANT
FIRST FLOOR
STEAKS & MORE

Kitchen open until 9.30 pm

STARTERS

- Beef carpaccio** € 16,20
Olive oil/Parmesan shavings^s/rocket salad
- Goat's cheese wrapped in sesame**^{c,e} € 13,80
Apricot-chilli salad/rocket salad
- Colourful mixed salad** € 12,90
Feta cheese/dried tomatoes/olives

SOUPS

- Creamsoup of wild garlic** € 9,50
Shrimps/croutons
- Consommé of vine tomatoes** € 8,90
Semolina dumplings^{a,g}/tarragon

VEGETARIAN/PASTA

- Bowl**  € 16,90
Couscous/cantaloupe melon/radish/
cherry tomatoes/cucumber/wild herb salad
- Spaghetti**^{a,c,d} € 17,90
Tuna/lemon/olive oil/dill/coloured leaf salad
- Mixed cheese platter** € 12,50
Soft and semi-hard cheese/fig mustard/grapes/
bread and butter

SALADS

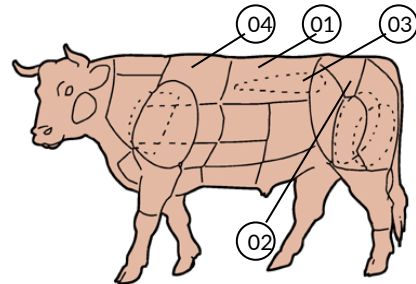
- Classical Caesar's Salad**^{g,i,n} € 13,50
Romaine lettuce/parmesan^s/croûtons/
anchovies^d
- As starter Salad** € 8,90
- optionally with:
- King prawns^m in herb butter^{r,g,i,n} á € 4,20
- Strips of marinated cornpoulard € 7,20

BURGER

- Texas BBQ Burger (200g)**^{a,c,g} € 21,70
Angus Beef Patty/Brioche Bun/
Homemade BBQ Sauce^{j,n,k}/onion rings^a/
jalapenos/fried egg^c/French fries
- Prawn Burger (120g)**^{a,b,i} € 19,50
Fried prawns/black burger bun/cucumber/
Lemon-mayonnaise/rocket/French fries
- Vegetable-Schnitzel-Burger**^{a,g,i,f}  € 18,90
Vegetable schnitzel/red burger bun/herb sauce/
Cucumber/tomatoes/French fries

STEAKS

01 Rumpsteak^e with the typical Fat
Herb butter^e/mushrooms^e/braised onions^{e,n}/
roast potatoes^e
200g raw weight € 34,90
300g raw weight € 41,10



03 Filet Steak^e valuable piece of the Beef
Thyme jus^{e,i}/green beans/potato gratin^e
200g raw weight € 43,10
250g raw weight € 49,00

03 Châteaubriand for 2 persons
Double Filet Steak
Bearnaise sauce^{e,i}/green beans/potato gratin
500g raw weight € 89,90

03 Filet goulash "Stroganoff"
Pommery mustard sauce^{e,i}/cucumber and onion
strips/Potato rösti/leaf salad
180g raw weight € 36,90

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.
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The result is an incredible taste explosion!

Butter/Dip

€ 2,20 per additional butter or dip
Herb butter^{e,g,i,j}
Garlic butter^e
Herb dip

Warm sauce

€ 4,40 per additional sauce
Pepper cream sauce^{a,g,n}
Port wine jus^{a,n}
Bearnaise sauce

DESSERT

Lukewarm chocolate cake € 10,90
with liquid centre (preparation time 20 minutes)
Orange sauce/Vanilla ice-cream^{a,c,e}

Curd mousse^e € 9,40
Rhubarb-strawberry compote/almond crunchy^e

Mixed ice-cream € 8,70
Caramel sauce

Contains Allergens:

a Cereals containing gluten
f Soybeans
k Sesame seeds

b Crustaceans
g Milk
l Lupin

c Eggs
h Nuts
m Molluscs

d Fish
i Celery
n Sulphites

e Peanuts
j Mustard

Our Chef de Cuisine recommend:

Veal liver Berlin-style Onion ^g /apple slices ^{en} /mashed potatoes ^g	€ 28,10
Guinea fowl breast stuffed with dried apricots and dates Cranberry cream sauce/Romanesco ^g /Spätzle ^{a,c,g}	€ 27,20
Roast beef braised in red wine Wild broccoli/chive puree ^{c,g}	€ 25,90
Wiener schnitzel of Veal Cranberries/anchovy fillet/fried potatoes/leaf salad	€ 31,50
Fried ling fish fillet Saffron sauce/Beluga lentils/Wild rice mix	€ 29,80
Pink roasted rack of lamb gratinated with herbs Provençal sauce/beans wrapped in bacon/gratin potatoes ^{a,c,g}	€ 34,90
Affogato al caffè Espresso kisses vanilla ice-cream	€ 6,50