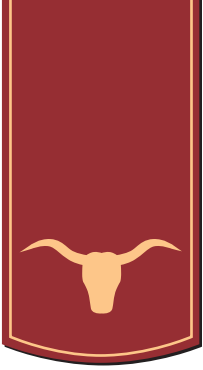


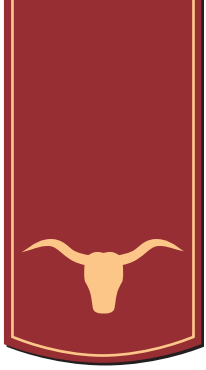
## Aperitif

	Glass	Bottle
Aperol Sprizz..... 0,2l	6,50	
Hugo..... 0,2l	6,50	
Lillet Wild Berry..... 0,2l	6,50	
Martini Bianco..... 4cl	3,50	
Scavi & Ray Prosecco..... 0,2l	5,50	0,75l 18,00
Freixenet..... 0,2l	5,50	0,75l 18,00
Campari Orange..... 4cl	4,50	
Osborne (dry, medium or sweet)..... 4cl	3,50	
Hugo - alkoholfrei (with Sprite)..... 0,2l	4,90	
Joseph Perrier Champagner..... 0,7l		60,00
Carpene Malvetti Prosecco..... 0,7l		24,00



## Starters

Rinder Carpaccio - Beef carpaccio with rocket and Parmesan	9,50
Chorizo warm chorizo rotated in honey chilli	8,00
Datteln im Speckmantel - Bacon-wrapped dates	8,00
Ziegenkäse auf Birnencarpaccio - Goatcheese on Pear carpaccio with honey and walnuts	8,00
Tintenfischringe - Calamari-Rings with aioli	6,90
Fetakäse - Feta cheese from the oven	5,50
Bruschetta - Bruschetta Tomato cubes on roasted slices of bread	5,90
Tomaten-Pfirsich-Suppe - Tomato-Peach-Soup with sweet chili	5,50
Französische Zwiebelsuppe - French-Onion-Soup topped with melted cheese	6,50



# The best of Meat

...freshly prepared on the lava grill

## Arg. Roastbeef

	gross weight	
• Piccolo	200g	19,50
• Medio	300g	24,50
• Grande	500g	38,00

## Filet of beef

• Medio	200g	26,00
• Grande	300g	32,00
• Dry Aged	200g	34,50

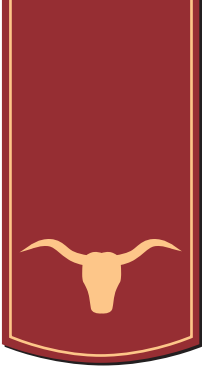
## Steaks

• Dry Aged	200g	29,00
• Entrecôte	300g	26,00
• T-Bone Steak	600-700g	32,00
• Point Steak	200g	17,50

## Every dish

comes with a side dish salat & one extra side dish.

Every extra plate is charged 3,50 Euro without being extra advised by the staff.



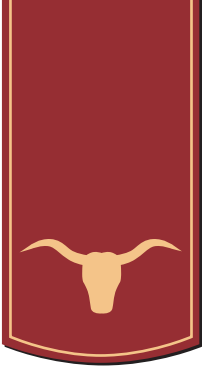
# Side dishes & Sauces

Side dishes (one included, each additional is charged 3,00 Euro)

- Pommes Frites  
- French fries
- Bratkartoffeln  
- Fried potatoes with bacon & onions
- Folienkartoffel  
- Baked potato
- Mediterr. Mischgemüse  
- Mixed Mediterranean vegetables
- Speckbohnen  
- Green beans with bacon
- Röstzwiebeln  
- Fried onions
- Maiskolben  
- Corn on the cob
- hausgemachte Kroketten  
- home-made croquettes
- Kartoffelecken  
- Potato wedges
- Drillinge an Kräutern  
- Fine potatoes with herbs
- Marktgemüse  
- seasonal vegetables
- Spinat  
- Spinach
- Schmorzwiebeln  
- Braised onions
- Kartoffelgratin  
- Potatoes au gratin

## Sauces

- Steinpilz-Rahm 4,00  
- Porcini cream
- Pfeffer-Rahm 2,50  
- Pepper cream
- Bernaise 2,50  
- Sauce Bernaise
- Senfsoße 2,50  
- Mustard cream
- Champignon-Rahm 2,50  
- Mushroom cream
- Thymian-Rosmarin 2,50  
- Thyme-Rosemary cream



# The best of Meat

...freshly prepared on the lava grill

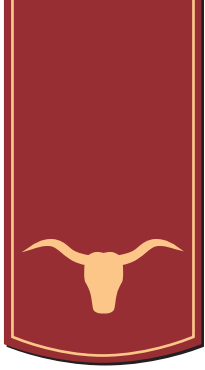
+ side dish & salad buffet

"Steakhausteller" with 5 types of meat turkey, filet of pork, point steak, rump steak and filet of beef	26,00
Surf & Turf Argentinean rump steak with a prawns spit	24,00
Senfkruste - Mustard Crackling Argentinean rump steak with mustard crackling	23,50
Rumpsteak nach toskanischer Art - Tuscan style rump steak coming with cocktail- and dried tomatoes, mediterranean herbs and balsamico	23,50
Kräuterkruste - Herbs Crackling Argentinean rump steak with herbs crackling à la maison	26,00
Lammkarree - Rack of lamb with thyme-rosemary-cream	26,00
Lammfilet - Filet of lamb with thyme-rosemary cream	20,50

## Every dish

comes with a side dish salat & one extra side dish.

Any second helping is charged with € 3,50 without further notice.



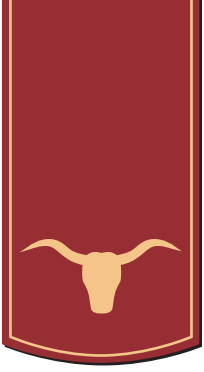
## Heat variations

...freshly prepared on the lava grill

Putensteak - Turkey steak with fried potatoes (with bacon & onions)	14,50
Putensteak mit Tomaten-Toskanischer-Art - Turkey steak with Tuscan style tomatoes, coming with a baked potato	18,00
Pikantes Schweinerückensteak - Spicy pork-tail steak with fried potatoes (with bacon & onions) and braised onions	16,50
Champignon- oder Pfeffer-Rahmschnitzel - Mushroom-, or Pepper cream schnitzel with home-made croquettes, fried potatoes (with bacon & onions) or French fries	12,50
Spareribs an Barbeque-Sauce - Spareribs with a Barbeque Cream, coming with potato wedges and aioli	16,50
Schweinefilet an Steinpilzsoße - Filet of pork with porcino cream, coming with a baked potato	20,50
Schweinefilet an Senfsoße - Filet of pork with a mustard cream coming with fried potatoes (with bacon & onions) and almonds	17,50
Schweinefilet an Champignon- od. Pfeffer-Rahm-Soße - Filet of pork with a pepper-, or a mushroom cream, coming with fine potatoes and herbs	16,50

Additionally, please help yourself once at our Salad bar and compose your side salad according to your taste.

Every extra plate is charged 3,50 Euro without being extra advised by the staff.

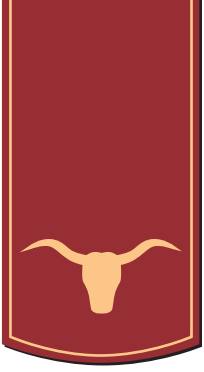


## Burger

Classically Topped: Toasted sesame roll, freshly chopped Roastbeef meat, tomatoes, red onions, salad and mayonaise.

Steakhaus Burger	18,00
with gherkins, braised onions, bacon, BBQ-Sauce and Cheese	
Double Cheeseburger	12,50
with double meat, double cheese and BBQ-Sauce	
Mediterranean Burger	12,50
with variegated vegetables at garlic	
Chilli-Cheeseburger	13,50
with jalapenos and gherkins	
Goat-Cheeseburger	15,50
with goat cheese au gratin at pear, to this rocket and a figs mustard dip	
Caprese Burger	11,00
with tomatoes, mozzarella cheese and rocket pesto	
Bacon Burger with fried onions	13,50
gherkins, BBQ-Sauce and cheese	

Coming with French-Fries / Potato-Wedges  
or for an additional charge of 2,50 Euro  
French-Sweetpotato-Fries



# Salad buffet

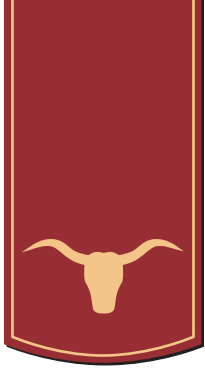
Please help yourself once at our Salad bar and  
compose your salad according to your taste.

Salatteller - Large salad plate 8,50

Additionally on request:

- Putenbruststreifen - Turkey breast stripes 5,50
- Rinderfiletspitzen - Beef fillet tips 7,50
- 4 Riesengarnelen - 4 King prawns 8,00
- Geschwenkte Champignons mit Zwiebeln  
Panned mushrooms with onions 4,50
- Warmer Ziegenkäse - Warm goat cheese 5,50
- Gebackener Fetakäse - Baked feta cheese 5,50





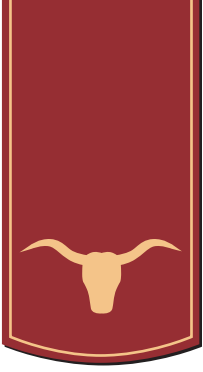
## Pasta

All pasta dishes with "Bavette"

Pasta Steakhaus	14,50
with homemade pesto, variegated vegetables rotated in olive oil, coming with beef filet tips	
Pasta Gamberoni	14,50
with prawns and cocktail tomatoes in a tomato-white wine sauce, garnished with basil leaves	
Pasta Tacchino	13,00
with variegated vegetables rotated in olive oil, coming with grilled turkey stripes	
Pasta Fresca (vegetarisch)	12,50
with dried tomatoes rotated in olive oil, coming with rocket & pine nuts	
Pasta Salmone	12,50
with salmon and cream sauce, garnished with finely chopped spring onions	
Extra Parmesan (fresh shaved)	1,00

Additionally, please help yourself once at our Salad bar and  
compose your side salad according to your taste.

Every extra plate is charged 3,50 Euro without being extra advised by the staff.

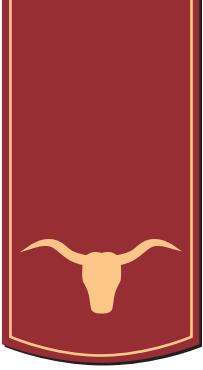


## Fish

Zanderfilet mit Parmesan überbacken	18,00
- Filet of zander under a Parmesan crust, served on a rice-vegetables bed	
Zanderfilet mit Kräuterkruste	18,00
- Filet of zander with herbs crackling coming with fine potatoes or potatoes au gratin	
Lachs mit Senfkruste - Mustard crackling salmon	17,50
coming with fine potatoes and broccoli	
1 kg Gambas (for 2 Persons)	26,00
1kg of king prawns coming with two types of Dip	

Additionally, please help yourself once at our Salad bar and compose your side salad according to your taste.

Every extra plate is charged 3,50 Euro without being extra advised by the staff.



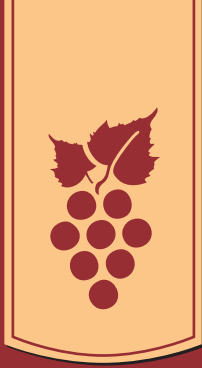
# Beverages

## Softdrinks

San Pellegrino / -Panna (still).....	0,25l	2,10
	0,75l	5,90
Coca Cola <sup>4, 10</sup> , -light <sup>1, 4, 5, 6, 10</sup> , -Zero <sup>4, 6, 10</sup> ..	0,2l	2,00
	0,5l	4,50
Fanta <sup>1, 2, 7</sup> Sprite <sup>1, 2</sup> Spezi <sup>1, 2, 4, 7, 10</sup> .....	0,2l	2,00
	0,5l	4,50
Schweppes (various types).....	0,2l	2,20
Bitter Lemon <sup>9</sup> , Ginger Ale <sup>4</sup> , Cranberry		
Fassbrause.....	0,33l	2,50
Halzbier.....	0,2l	2,00
	0,5l	4,50

## Juices

Juice (various types).....	0,2l	2,00
appel, ananas, banana, cherry-banana, cherry, maracuja, orange or rhubarb		
Spritzer (various types).....	0,2l	2,00
appel, ananas, cherry, maracuja or rhubarb		
	0,5l	4,50



## Red wine

Glass      Bottle

House wine      0,2l 3,90      0,5l 8,50      1l 15,00

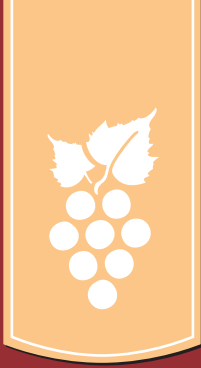
*Marques de Caceres Rioja Crianza 2010*      0,2l 8,00      0,75l 28,00  
A red wine with a good start and a long and persistent finish with strong roasted notes.

*Roca Morino Tempranillo Rioja 2013*      0,2l 5,90      0,75l 20,50  
This wine shines in a clear garnet red. Intense aromas of ripe fruits such as strawberries and raspberries stand for the fruitiness of this wine. A round, soft wine with a nice finish.

*Quinta De S. Francisco Portugal 2007*      0,2l 8,00      0,75l 28,00  
Ruby red with intense berry flavors and a slightly smoky note; a very soft taste, with hints of spices. An intense and long-lasting finish.

*Pinocchio Nero D'Avola Sizilien 2012*      0,2l 5,90      0,75l 21,00  
The taste is dry, soft and juicy and reveals floral-fruity notes of violets, plums, cherries and red currants. Long-lasting finish.

*Primitivo di Manduria Sessantanni 2012*      0,75l 55,00  
Intense ruby red with a black core. The nose reveals an expansive, complex fruity bouquet with aromas of plum and cherry jam with slight hints of tobacco and spices. On the palate, the Primitivo di Manduria 60 anni Sessantanni presents itself fully, with a whole marketplace of ripe fruits, a silky texture and well integrated ripe tannins. Notes of cocoa, coffee, and vanilla can be perceived in the long-lasting finish. (Decantation time: 1 hour)



## White wine

Glass      Bottle

House wine      0,2l 3,90      0,5l 8,50      1l 15,00

*Achkarren Grauer Burgunder Germany, 2014*  
The color: a bright yellow. The fragrance: youthful fruit of citrus. The taste: pears, pineapple and fresh fruit.

0,2l 5,90      0,75l 20,50

*Viña Sol Torres Spain 2013*  
A bright lemon yellow. Open bouquet with floral notes and citrus flavor aroma as well as banana, pear, and peach. Lean body with refreshing acidity and a ripe, clean fruit aroma on the palate. Prolonged finish.

0,2l 5,90      0,75l 20,50

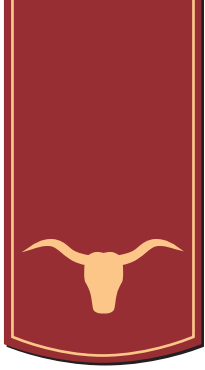
*Horio Muskat Pfalz, 2013*  
This white wine offers a brilliant and vivid golden yellow color with slightly greenish reflections. Flavorful, flowery-spicy, and nutmeg like on the nose. A full-bodied and harmonic Muskatel white wine offering a lovely aroma and a very well integrated sweetness.

0,2l 5,50      1l 26,00

## Rosé

*Vier Jahreszeiten, Blauer Portugieser*  
The joyous sweetness of this rose wine is a delightful enjoyment.

0,2l 5,50      1l 26,00



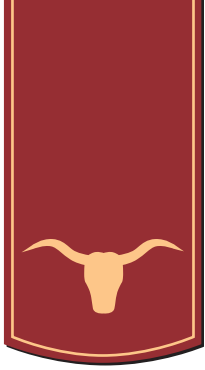
# Beers

## Draft beer

Warsteiner Pils.....	0,2l	1,60
	0,3l	2,20
	0,5l	3,80
Früh Kölsch.....	0,2l	1,60
	0,3l	2,20
	0,5l	3,80
Frankenheim Alt.....	0,2l	1,60
	0,3l	2,20
	0,5l	3,80

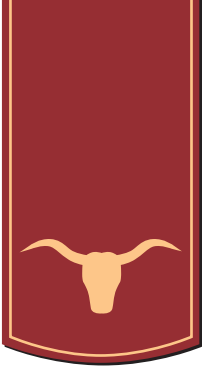
## Bottled beer

Warsteiner Alkoholfrei - non alcoholic....	0,33l	2,50
König Ludwig Weissbier.....	0,5l	4,00
- Hell, - Dunkel, - Kristall, - Alkoholfrei (non alcoholic)		
Banana Weizen.....	0,5l	5,00
Lemon Weizen (with fresh lemon).....	0,5l	4,50
Becks (various types).....	0,33l	3,50



## Hot drinks

Coffee <sup>10</sup> .....	2,20
Espresso <sup>10</sup> .....	1,80
Espresso Doppio <sup>10</sup> .....	3,20
Espresso Macchiato <sup>10</sup> .....	2,10
Cappuccino <sup>10</sup> .....	2,50
Latte Macchiato <sup>10</sup> .....	2,80
Latte Macchiato Flavoured <sup>10</sup> .....	3,80
Milky-Coffee <sup>10</sup> .....	2,80
Hot Chocolate.....	2,50
Hot Chocolate with cream.....	2,80
Tea.....	2,50
Tea with fresh mint and honey.....	3,50



## Desserts

Gebackenes Vanilleeis - Baked vanilla ice cream wrapped in hazelnut	6,50
Schokoladensoufflé - Chocolate soufflé with a liquid core and vanilla ice cream	6,50
Pannacotta with raspberry and cassis cream	5,50
Dunkle Pousse au Chocolat - Dark Pousse au Chocolat homemade	5,50
Vanilleeis an "Semi di Zucca" - Vanilla ice cream "Semi di Zucca" Bourbon vanilla ice cream topped with pumpkin seed oil	5,50
Crème Catalan homemade	4,50
1 große Kugel Eiscreme an Früchten - 1 large scoop of ice cream with fruits 3 flavours to choose, cream +0,80	3,00

All prices in Euro incl. VAT and service

1 preservatives, 2 antioxidants, 3 source of phenylalanine, 4 colorants, 5 calorific value 100ml=1,1kj, 6 sweetener 7 coloured with beta carotin, 8 taurin, 9 chinin, 10 coffein,  
11 blackening, 12 phosphate, 13 lactoprotein, 14 flavour enhancer