

Burger

Classically topped: freshly chopped Roastbeef meat, tomatoes, red onions, salad and mayonaise on toasted bread.

Steakhaus Burger

with gherkins, braised onions, bacon, BBQ-Sauce and cheese

13,50

Double Cheeseburger

with double meat, double cheese and BBQ-Sauce

18,00

Chilli-Cheeseburger

with jalapenos and gherkins

12,50

Goat-Cheeseburger

with goat cheese au gratin at pear, to this rocket and a figs mustard dip

15,50

Bacon Burger with fried onions

gherkins, BBQ-Sauce and cheese

13,50

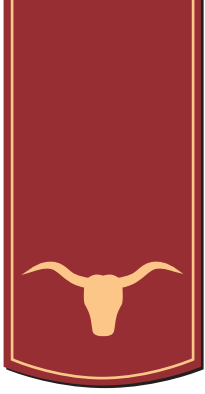
Grilled Chicken Burger

with chicken breast fillet, rocket, tomato and basil pesto

13,50

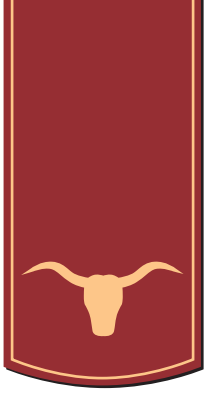
Also available with Dry Aged Patty for an additional charge of 3,00 Euro

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



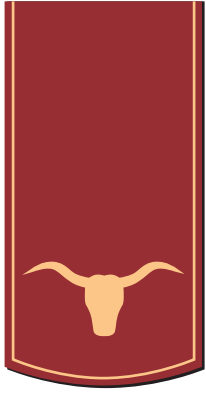
Aperitif

	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 - non alcoholic (with Sprite).....	0,2l 4,90	
Moscow Mule.....	0,2l 7,00	
with Gin, Spicy Ginger, Mint, Lime and Cucumber		
Joseph Perrier Champagne.....	0,7l 60,00	
Chamapgne Rosato.....	0,7l 55,00	



Starters

Rinder Carpaccio - Beef carpaccio with rocket and Parmesan	10,50
Chorizo with honey and chili	8,00
Ziegenkäse auf Birnencarpaccio - Goatcheese on Pear carpaccio with honey and walnuts	8,00
Fetakäse aus dem Ofen - Feta cheese from the oven with olives, peperoni, onions and tomato cubes	6,50
Büffelmozzarella - Buffalo mozzarella on tomato carpaccio with basil pesto	10,50
Bruschetta - Bruschetta Tomato cubes on roasted slices of garlic bread with rocket	5,90
Tomaten-Pfirsich-Suppe - Tomato-Peach-Soup with sweet chili	6,00
Französische Zwiebelsuppe - French-Onion-Soup topped with melted cheese	6,50
1 kg Gambas - 1 kg of king prawns (for 2-4 Persons)	28,00
Trüffelpommes - French-fried truffles	8,00



The best of Meat

...freshly prepared on the lava grill

Arg. Roastbeef

	gross weight	
• Piccolo	200g	20,50
• Medio	300g	25,50
• Grande	500g	39,00

Filet of beef

• Piccolo	200g	27,00
• Medio	300g	33,00

Dry Aged

• Dry Aged Filet	200g	34,50
• Dry Aged Steak	200g	26,00
• Dry Aged Steak	300g	35,00
• Dry Aged Entrecôte	400g	38,00

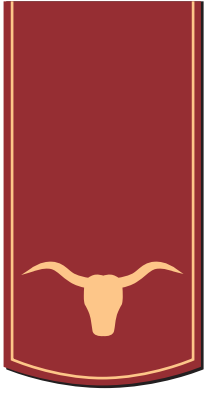
Steaks

• Entrecôte	300g	26,50
• T-Bone Steak	600-700g	34,00

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.



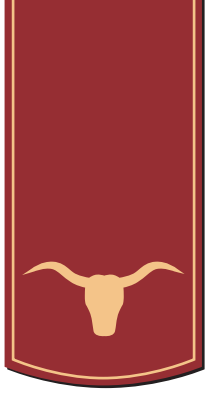
Side dishes & Sauces

Side dishes (one included, each additional is charged 4,00 Euro)

- Pommes Frites
 - French-fried potatoes
- hausgemachte Kroketten
 - home-made croquettes
- Ofenkartoffel
 - Baked potato with herb quark
- Kartoffelecken
 - Potato wedges
- Drillinge an Rosmarin
 - Fine potatoes with rosemary
- Kartoffelgratin
 - Potatoes au gratin
- Bratkartoffeln
 - Fried potatoes with bacon & onions
- Mediterr. Mischgemüse
 - Mixed Mediterranean vegetables
- Spinat
 - Spinach
- Marktgemüse
 - seasonal vegetables
- Speckbohnen
 - Green beans with bacon
- Röstzwiebeln
 - Fried onions
- Schmorzwiebeln
 - Braised onions

Sauces

- Steinpilz-Rahm 4,00
 - Porcino 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

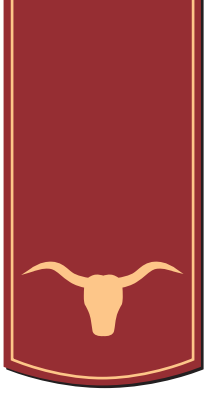
...freshly prepared on the lava grill

Surf & Turf	25,00
Argentinean rump steak with a prawns spit and aioli	
Senfkruste - Mustard Crackling	24,50
Argentinean rump steak with mustard crackling	
Rumpsteak nach toskanischer Art - Tuscan style rump steak	24,50
coming with cocktail- and dried tomatoes, mediterranean herbs and balsamico	
Rumpsteak Mediterran - Mediterranean rump steak	26,00
coming with cocktail tomatoes and white mushrooms, mediterranean herbs and balsamico	
Kräuterkruste - Herbs Crackling	26,00
Argentinean rump steak with herbs crackling à la maison	
Lammkarree - Rack of lamb	26,00
with thyme-rosemary-cream	
Lammfilet - Filet of lamb	23,50
with thyme-rosemary-cream	
Putensteak - Turkey steak	15,50
Putensteak mit Tomaten-Toskanischer Art - Tuscan style turkey steak	18,00
coming with cocktail- and dried tomatoes, mediterranean herbs and balsamico	

Every dish

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

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



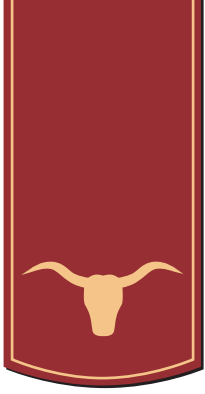
Meat variations

...freshly prepared on the lava grill

Pikantes Schweinerückensteak - Spicy pork-tail steak	17,00
with fried potatoes (with bacon & onions) and braised onions	
Champignon- oder Pfeffer-Rahmschnitzel	13,50
- Mushroom-, or Pepper cream schnitzel	
with home-made croquettes, fried potatoes (with bacon & onions) or French-fried potatoes	
Spareribs an Barbeque-Sauce	16,50
- Spareribs with a Barbeque Cream, coming with potato wedges and herb quark	
Schweinefilet an Steinpilzsoße	20,50
- Filet of pork with porcino cream, coming with a baked potato	
Schweinefilet an Senfsoße - Filet of pork with a mustard cream	17,50
coming with fried potatoes (with bacon & onions)	
Schweinefilet an Champignon- od. Pfeffer-Rahm-Soße	17,50
- Filet of pork with a pepper-, or a mushroom cream, coming with fine potatoes and rosemary	

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.

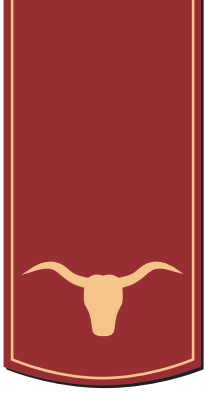


Pasta

Pasta Trüffel	18,00
in truffle sauce with fresh truffles	
Pasta mit Waldpilzen	16,00
with wild mushrooms refined with cream	
Pasta AOP	14,50
with beef filet tips, olives, peperoni, garlic and chili	
Pasta Salmone	14,00
with salmon and cream sauce, garnished with finely chopped spring onions	
Pasta Fresca (vegetarian)	14,00
with cocktail- and dried tomatoes rotated in olive oil, coming with rocket & pine nuts	
Extra Parmesan (Parmigiano-Reggiano, freshly shaved)	1,00

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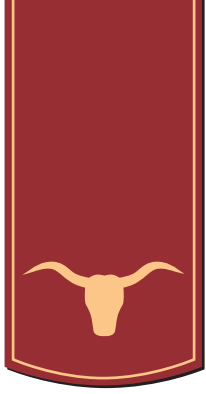


Fish

Schwertfisch - Swordfish	22,00
in a herb vinaigrette with fine potatoes and rosemary	
Lachs - Salmon	18,00
served on a bed of vegetables	
Zanderfilet - Filet of zander	18,00
in mustard cream with seasonal vegetables	

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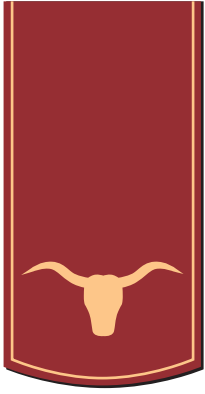
Salad buffet

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

Salatteller - Large salad plate 10,00

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 4,90
- Folienkartoffel mit Kräuterquark
- Baked potato with herb quark 4,00
- Mediterr. Mischgemüse - Mixed Mediterranean vegetables 4,50



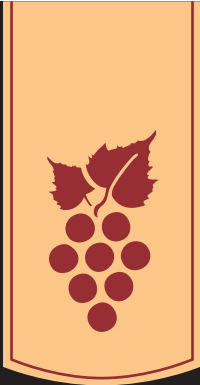
Beverages

Softdrinks

San Pellegrino / -Panna (still).....	0,25l	2,10
	0,75l	5,90
Coca Cola ^{4, 10,} -light ^{1, 4, 5, 6, 10,} -Zero ^{4, 6, 10..}	0,2l	2,00
	0,5l	4,50
Fanta ^{1, 2, 7} Sprite ^{1, 2,} Spezi ^{1, 2, 4, 7, 10.....}	0,2l	2,00
	0,5l	4,50
Schweppes (various types).....	0,2l	2,20
Bitter Lemon ^{9,} Ginger Ale ^{4,} Cranberry		
Fassbrause.....	0,33l	2,80
Halzbier.....	0,2l	2,00
	0,5l	4,50
Milk.....	0,2l	1,50

Juices

Juice (various types).....	0,2l	2,50
apple, ananas, banana, cherry, orange, rhubarb or multivitamin		



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.

Doppio Passo Primitivo Salento, 2016 0,2l 6,50 0,75l 24,00
The Doppio Passo owes his impressively intense and full-flavoured taste to a traditional process where the wine is fermented a second time on the skins of the grapes. The result is a soft, opulent wine with a extraordinary taste and scent of blackberry, cherry and wild berries. This wine goes particularly well with pasta, meat dishes and cheese.

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 0,2l 5,90 0,75l 20,50

The color: a bright yellow. The fragrance: youthful fruit of citrus. The taste: pears, pineapple and fresh fruit.

Zenato Lugana San Benedetto, 2016 0,2l 8,00 0,75l 28,00

The Zenato Lugana is a beautiful, elegant and soft wine with a slight acidity of ripe fruit, a hint of green and a attractive herbal bitter. The wine is semi-dry whereby it appears as a pleasing and not aggressive wine, made of hundred percent Trebbiano grapes, which are grown in the area around Lake Garda.

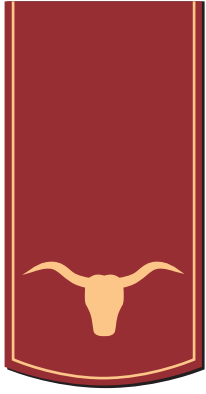
Paulinshof Riesling feinherb Moselle, 2016 0,2l 5,90 1l 20,50

Bright translucent gold, full-flavoured bouquet of mace and orange zests. The first taste is tannic and followed by a juicy flavour of apple and mandarin slices. The subtle sweetness is balanced with a fruity acid. Moderate in alcohol but altogether very juicy and with a lasting taste. Refreshing and with a long-lasting finale.

Rosé

Vier Jahreszeiten, Blauer Portugieser 0,2l 5,50 1l 26,00

The joyous sweetness of this rose wine is a delightful enjoyment.



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

Bergisches Landbier dunkel..... 0,3l 2,20

0,5l 3,80

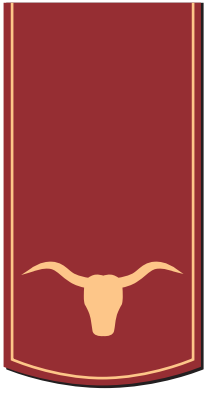
Bottled beer

Warsteiner Alkoholfrei - non alcoholic..... 0,33l 2,50

König Ludwig Weissbier..... 0,5l 4,00
-Hell, -Dunkel, -Alkoholfrei (non alcoholic)

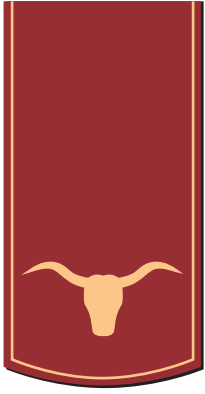
Banana Weizen..... 0,5l 5,00

Lemon Weizen (with fresh lemon)..... 0,5l 4,50



Hot drinks

Turkish Mocha ¹⁰	3,00
Coffee ¹⁰	2,20
Espresso ¹⁰	1,80
Espresso Doppio ¹⁰	3,20
Espresso Macchiato ¹⁰	2,10
Cappuccino ¹⁰	2,50
Latte Macchiato ¹⁰	2,80
Latte Macchiato Flavoured ¹⁰	3,80
Milky-Coffee ¹⁰	2,80
Hot Chocolate.....	2,50
Hot Chocolate with cream.....	2,80
Tea.....	2,50
Tea with fresh mint.....	3,50



Desserts

Schokoladensoufflé an Vanilleeis - Chocolate soufflé with vanilla ice cream	6,50
Mousse au Chocolat - Mousse au Chocolat	5,50
Dreierlei Dessert - Three types of dessert	7,50
Vanilleeis an Semi di Zucca - Vanilla ice cream "Semi di Zucca"	5,50
Eisbombe (2-4 Personen) - Ice cream bomb (for 2-4 persons)	10,00

All prices in Euro incl. VAT and service

1 preservatives, 2 antioxidants, 3 source of phenylalanine, 4 colorants, 5 caloric 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