

Aperitif

	Glass	Bottle
Aperol Sprizz ^N	0,2l 6,50	
Hugo ^N	0,2l 6,50	
Lillet Wild Berry ^N	0,2l 6,50	
Martini Bianco ^N	4cl 3,50	
Scavi & Ray Prosecco ^N	0,2l 5,50	0,75l 18,00
Freixenet ^N	0,2l 5,50	0,75l 18,00
Campari Orange.....	4cl 4,50	
Osborne Sherry (dry).....	4cl 3,50	
Hugo - non alcoholic (with Sprite) ^N	0,2l 4,90	
Moscow Mule.....	0,2l 7,00	
with Gin, Spicy Ginger, Mint, Lime and Cucumber		



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
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 * truffles not always in stock	8,00
Datteln im Speckmantel - Bacon-Wrapped Dates	8,00



The best of Meat

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

Every extra plate of salad is charged 4,00.

All meats are served with herb butter.

Arg. Roastbeef

- | | | |
|--------|------|-------|
| • 200g | 200g | 22,00 |
| • 300g | 300g | 27,00 |
| • 500g | 500g | 44,00 |

Filet of beef

- | | | |
|--------|------|-------|
| • 200g | 200g | 27,00 |
| • 300g | 300g | 33,00 |

Dry Aged

Dry Aged not always in stock

- | | | |
|----------------------|------|-------|
| • Dry Aged Filet | 200g | 34,50 |
| • Dry Aged Steak | 200g | 27,00 |
| • Dry Aged Steak | 300g | 35,00 |
| • Dry Aged Entrecôte | 400g | 38,00 |

Steaks

- | | | |
|----------------|----------|-------|
| • Entrecôte | 300g | 28,00 |
| • T-Bone Steak | 700-800g | 36,00 |



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 mit Kräuterquark
 - Baked potato with herb quark
- Kartoffelecken
 - Potato wedges
- Drillinge an Rosmarin
 - Fine potatoes with rosemary
- Kartoffelgratin
- Bratkartoffeln
 - Fried potatoes with bacon & onions
- Mediterr. Mischgemüse
 - Mixed Mediterranean vegetables
- Spinat
 - Spinach
- Speckbohnen
 - Green beans with bacon
- Röstzwiebeln
 - Fried onions
- Schmorzwiebeln
 - Braised onions

Sauces

- Steinpilz-Rahm 4,00
 - Porcino cream
- Pfeffer-Rahm 3,00
 - Pepper cream
- Bernaise 3,00
 - Sauce Bernaise
- Senfsoße 3,00
 - Mustard cream
- Champignon-Rahm 3,00
 - Mushroom cream
- Thymian-Rosmarin 3,00
 - Thyme-Rosemary cream



The best of Meat

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

Every extra plate of salad is charged 4,00.

Surf & Turf	29,00
Argentinean rump steak with a prawns spit, cocktail tomatoes and aioli	
Senfkruste - Mustard Crackling	26,00
Argentinean rump steak with mustard crackling	
Rumpsteak nach toskanischer Art - Tuscan style rump steak	26,00
coming with cocktail- and dried tomatoes, mediterranean herbs and balsamico	
Rumpsteak Mediterran - Mediterranean rump steak	27,50
coming with cocktail tomatoes and white mushrooms, mediterranean herbs and balsamico	
Kräuterkruste - Herbs Crackling	27,50
Argentinean rump steak with herbs crackling à la maison	
Lammkarree - Rack of lamb	27,50
with thyme-rosemary-cream	
Lammfilet - Filet of lamb	25,00
with thyme-rosemary-cream	
Putensteak - Turkey steak	18,00
Putensteak mit Tomaten-Toskanischer-Art - Tuscan style turkey steak	20,50
coming with cocktail- and dried tomatoes, mediterranean herbs and balsamico	



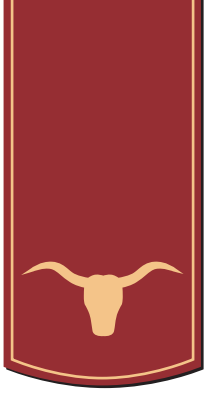
Meat Variations

...freshly prepared on the lava grill

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

Every extra plate of salad is charged 4,00.

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



Burger

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

Steakhaus Burger 13,50

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

Double Cheeseburger 18,00

with double meat, double cheese and BBQ-Sauce

Chilli-Cheeseburger 12,50

with jalapenos and gherkins

Goat-Cheeseburger 15,50

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

Bacon Burger with fried onions 13,50

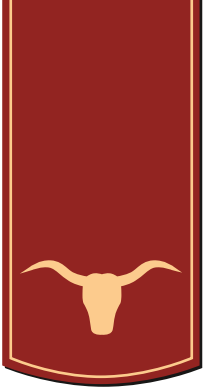
gherkins, BBQ-Sauce and cheese

Grilled Chicken Burger 13,50

with chicken breast fillet, rocket, tomato and basil pesto

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



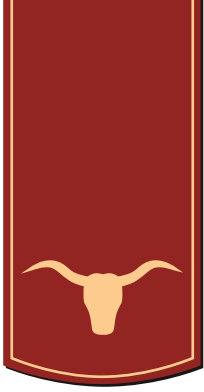
Pasta

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

Every extra plate of salad is charged 4,00.

Pasta Truffle* (vegetarian) in truffle sauce with fresh truffles	18,00
Pasta AOP (vegetarian) with olives, peperoni, garlic, chili and parsley	13,50
Pasta Salmone with salmon and cream sauce, garnished with finely chopped spring onions	14,00
Pasta Fresca (vegetarian) with cocktail- and dried tomatoes rotated in olive oil, coming with rocket & pine nuts	14,00
Pasta Gamberoni with prawns, leaf spinach, cocktail tomatoes, garlic and chili	16,00
Extra Parmesan (Parmigiano-Reggiano, freshly shaved)	1,00

*truffles not always in stock

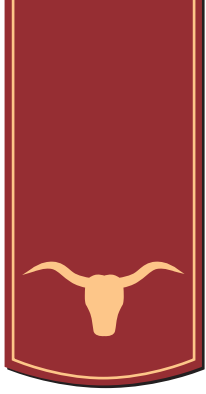


Fish

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

Every extra plate of salad is charged 4,00.

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	



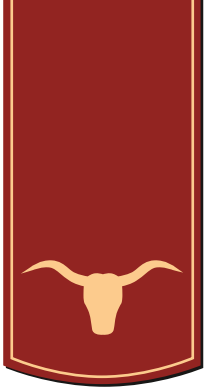
Salad buffet

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 4,90
Panned mushrooms with onions
- Folienkartoffel mit Kräuterquark 4,00
- Baked potato with herb quark
- 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.....}	0,3l	3,00
	0,5l	4,50
Schweppes (various types).....	0,2l	2,20
Bitter Lemon ^{9,} Ginger Ale ^{4,} Cranberry		
Fassbrause.....	0,33l	2,80
Halt beer.....	0,3l	3,00
	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

A red wine with a good start and a long and persistent finish with strong roasted notes.

0,2l 8,00 0,75l 28,00

Roca Morino Tempranillo Rioja, 2013

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.

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

Quinta De S. Francisco Portugal, 2007

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.

0,2l 8,00 0,75l 28,00

Doppio Passo Primitivo Salento, 2016

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.

0,2l 6,50 0,75l 24,00

Primitivo di Manduria Sessantanni 2012

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)

0,75l 55,00



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

Zenato Lugana San Benedetto, 2016
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.

0,2l 8,00 0,75l 28,00

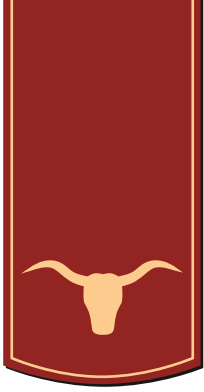
Paulinshof Riesling feinherb Moselle, 2016
Bright translucent gold, full-flavoured bouquet of mace and orange zests. The first taste is tannic and followed by a juicy flavour of apple and mandarin slices. The subtle sweetness is balanced with a fruity acid. Moderate in alcohol but altogether very juicy and with a lasting taste. Refreshing and with a long-lasting finale.

0,2l 5,90 1l 28,00

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^B 0,2l 1,70

0,3l 2,30

0,5l 4,00

Früh Kölsch^B 0,2l 1,70

0,3l 2,30

0,5l 4,00

Bergisches Landbier dunkel^B 0,3l 2,30

0,5l 4,00

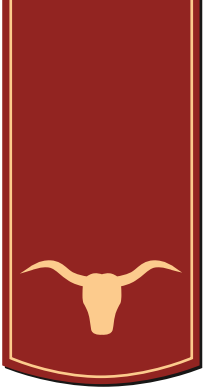
Bottled beer

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

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

Bananen Weizen^B 0,5l 5,00

Zitronen Weizen^B (with fresh lemon)..... 0,5l 4,50



Hot drinks

Coffee ¹⁰	2,20
Espresso ¹⁰	1,80
Espresso Doppio ¹⁰	3,20
Espresso Macchiato ^{10, c}	2,10
Cappuccino ^{10, c}	2,50
Latte Macchiato ^{10, c}	2,80
Latte Macchiato Flavoured ^{10, c}	3,80
Milky-Coffee ^{10, c}	2,80
Hot Chocolate ^c	2,50
Hot Chocolate with cream ^c	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
Pannacotta - with strawberry sauce	4,50
Vanilleeis an Semi di Zucca - Vanilla ice cream "Semi di Zucca"	4,50
Crème Catalan - crema catalana	5,50

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