



STEAKHAUS

# STARTERS

## COCONUT CURRY SOUP

with prawn and rice crisps

10,90

## BEEF TARTARE

our popular oak smoked classic, served with toasted white bread

17,40

## AS MAIN COURSE

34,90

## SCAMPI ALL'AGLIO

with garlic, tomato and white bread

16,40

## RAINBOW SALAD

a colorful taste experience

9,90

## MIXED LEAF SALAD

with steakhouse dressing

7,90

## NACHOS CON SALSA

Great for sharing!

14,90

corn tortillas with salsa de picante, sour cream, jalapeños, guacamole, gratinated with cheese

## GARLIC BREAD

toasted flat bread with tomato and garlic

6,90



BEEF TARTARE



RAINBOW SALAD

# SALADS

## BEEF-SATE SALAD

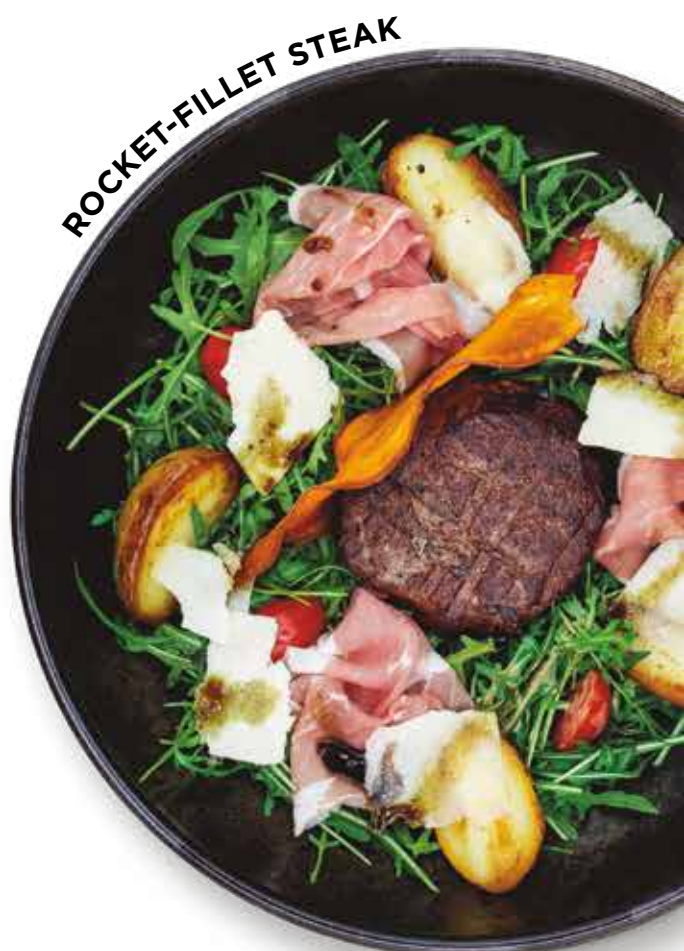
beef skewer, marinated with teriyaki served on our rainbow salad,

28,00

## ROCKET-FILLET STEAK

fillet on arugula, pumpkin seed oil, parmesan, serrano ham and rosemary potatoes

41,90



ROCKET-FILLET STEAK

# GRILL

WITH ANY STEAK YOU HAVE A CHOICE OF ONE SIDE DISH AND ONE SAUCE.  
Any further side dish or sauce according to our offer.

	REGULAR 200 g	LARGE 300 g	X-LARGE 400 g
FLAP STEAK	32,00		47,00
SIRLOIN STEAK		42,00	49,00
FILLET STEAK	42,00	54,00	64,00
PRAWNS	34,50		

## GRILLED TO YOUR LIKING:

RARE	red, shiny appearance
MEDIUM RARE	deep red to pink
MEDIUM	pink in the middle
MEDIUM WELL	light pink, graying on the edges

## STEAK SPECIALITIES



### FLAP

FOR STEAK LOVERS  
SLIGHTLY MARBLED



### SIRLOIN

THE CLASSIC  
JUICY & TENDER  
WITH FATTY EDGE



### FILLET

PARTICULARLY TENDER  
LOW FAT

## SIDE DISHES

5,40

### GREEN BEANS

with bacon

### MEDITERRANEAN VEGETABLES

### LEAF SPINACH

### SMALL MIXED SALAD

### CORN ON THE COB

### BROCCOLI SOUFFLE

### BAKED POTATO

with sour cream

### ROSEMARY POTATOES

### PARMESAN-POLENTA

### POTATO WEDGES

### SWEET POTATO STICKS

### SAFFRON RISOTTO

## SAUCES

4,40

### CREAMY PEPPER SAUCE

### CAFÉ DE PARIS

### BBQ-SAUCE

### HERB BUTTER

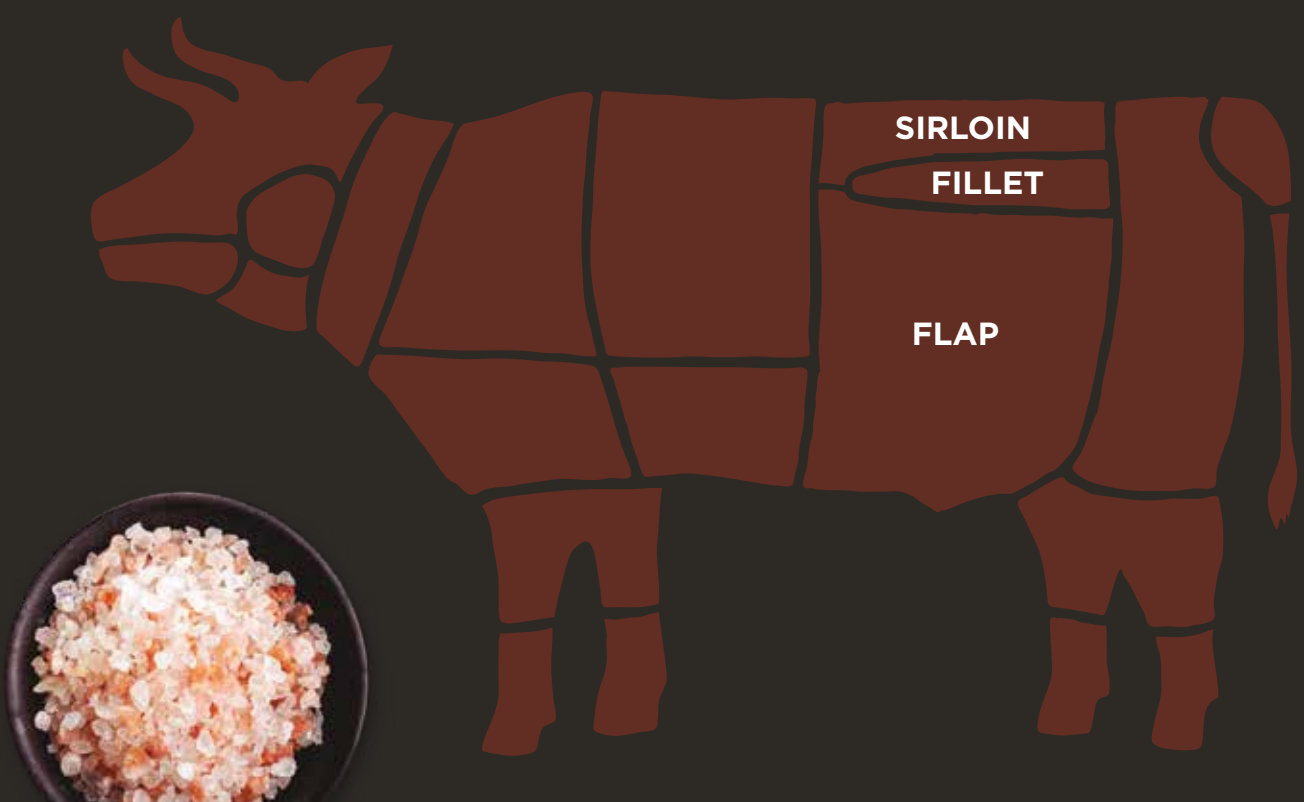
### CHIMICHURRI

### CURRY-COCKTAIL- SAUCE

### CHILLISAUCE

with teriyaki and honey

### APPLE-MANGO- CHUTNEY





# COMBOS

## STEAK & FISH

flap steak and salmon steak  
with herb butter, apple-mango-chutney,  
mediterranean vegetables, sweet potato sticks

**42,00**

## DOMESTIC FREE RANGE GRILLED CHICKEN JOINT

breast and leg with café de paris,  
with mediterranean vegetables and saffron risotto

**29,00**

## TEXAS BBQ

beef steak, pork loin,  
and chicken breast in BBQ-Sauce  
on green beans with potato wedges  
and herb butter

**33,00**

## SURF & TURF

fillet steak and prawns  
with herb butter, creamy pepper sauce,  
corn on the cob and baked potato

**49,90**

## TENNESSEE STEAK

300 g

**44,90**

400 g

**52,90**

sirloin steak, flambéed with Jack Daniels at the table,  
creamy pepper sauce, green beans and potato wedges

## SALMON STEAK

150 g

**29,90**

200 g

**34,90**

with Café de Paris, leaf spinach  
and parmesan-polenta



**STEAK & FISH**

# DESSERTS

## DESSERT VARIATION

Mousse au Chocolat  
Crème brûlée  
Nougat-curd dumpling,  
homemade Sorbet

**15,90**

## DESSERT HIGHLIGHT

Let our pastry chef surprise you!

**13,90**

## CRÈME BRÛLÉE

caramelized vanilla cream

**11,90**

## SORBRETTO

homemade Sorbet with Prosecco

**8,90**

## CHEESE VARIATION

exquisite, matured cheeses

**13,90**



# SPECIALS

## LOMO 'ARGENTINO'

for approx. 4 persons

a whole grilled fillet, 1.200 g  
carved at the table  
with 4 side dishes and  
4 sauces of your choice

174,90

## LOMO 21

for 2 persons

a whole grilled fillet, 600 g  
carved  
with 2 side dishes and  
2 sauces of your choice

91,90

LOMO 21



## DRY AGED BEEF

approx. 500 g with bone  
from „Hohenloher“ beef  
72 days matured  
with 2 side dishes of your choice

65,00

72  
Dry-aged  
beef



## US RIB-EYE „CREEKSTONE“

59,00

approx. 500 g Angus Rib-Eye  
with 1 side dish and 1 sauce  
of your choice



# DRINKS

## APERITIVE

<b>PROSECCO MIONETTO</b>	0,10 l	<b>5,40</b>	<b>VERMOUTH SPRITZ</b>	0,25 l	<b>7,60</b>
<b>PROSECCO HIBIS-KUSS</b>	0,10 l	<b>6,90</b>	<b>APEROL SPRITZ</b>	0,25 l	<b>6,90</b>
<b>MARTINI</b>	4 cl	<b>4,90</b>	<b>HUGO</b>	0,25 l	<b>6,90</b>
Bianco   Rosso			<b>MANGO MARACUYA SPRITZ</b>	0,25 l	<b>7,20</b>
<b>CAMPARI</b>	4 cl	<b>6,40</b>			
orange   soda					
<b>CRODINO</b>	10 cl	<b>4,40</b>			
non-alcoholic					

### BOTTLED WINES + CHAMPAGNE

Ask for our drinks menu!

<b>AMERICANO</b>	<b>7,40</b>
Campari, Martini Rosso and soda	
<b>GIN FIZZ</b>	<b>9,90</b>
gin, soda and lemon juice	
<b>SMOKEY OLD FASHION</b>	<b>9,90</b>
bourbon whiskey with Bitters and orange twist	
<b>ESPRESSO MARTINI</b>	<b>8,90</b>

## BEER

<b>MOHREN</b>	0,30 l	<b>3,90</b>
	0,50 l	<b>4,90</b>
<b>TRUMER PILS</b>	0,30 l	<b>4,20</b>
<b>KÖNIG LUDWIG „WEIZEN“</b>	0,30 l	<b>4,20</b>
dark	0,50 l	<b>5,20</b>
<b>ERDINGER „WEIZEN“</b>	0,30 l	<b>4,20</b>
non-alcoholic		
<b>CORONA</b>	0,33 l	<b>4,90</b>

## CRAFT BEER

0,3 l

<b>PANDORA</b>	<b>5,90</b>
"DUTCH PALE ALE"   Alc. 6% Vol.	
<b>BRUTUS</b>	<b>5,90</b>
"AMERICAN AMBER LAGER"   Alc. 6% Vol.	
<b>HIGHHOPS</b>	<b>5,90</b>
"INDIA PALE ALE"   Alc. 6% Vol.	
<b>STOUT 6</b>	<b>5,90</b>
Alc. 6% Vol.	

## NON-ALCOHOLIC

<b>COCA-COLA   ZERO</b>	0,33 l	<b>3,90</b>
<b>MEZZO-MIX   FANTA   SPRITE</b>	0,33 l	<b>3,90</b>
<b>VO ÜS LIMO</b>	0,33 l	<b>4,20</b>
herbs-nettle   stone pine-lemon		
<b>RÖMERQUELLE</b>	0,33 l	<b>3,40</b>
water, parkling   still		
<b>RÖMERQUELLE</b>	0,75 l	<b>6,40</b>
water, parkling   still		
<b>HOMEMADE ICE TEA</b>	0,40 l	<b>4,90</b>
<b>ORGANICS</b>	0,20 l	<b>4,40</b>
Bitter Lemon   Ginger Ale   Tonic Water		
<b>FEVERTREE TONIC WATER</b>	0,20 l	<b>4,40</b>

## JUICE

<b>APPLE JUICE</b>	0,25 l	<b>3,80</b>
<b>ORANGE JUICE</b>	0,25 l	<b>3,80</b>
<b>MANGO JUICE</b>	0,25 l	<b>3,80</b>
<b>BLACKCURRANT JUICE</b>	0,25 l	<b>3,80</b>
<b>JUICE MIXED WITH SODA</b>	0,40 l	<b>4,40</b>

## TEA

<b>FRESH MINT-GINGER TEA</b>	<b>4,90</b>
<b>JAPAN SENCHA „MAKOTA“</b>	<b>4,60</b>
brewing time approx. 2 – 3 min. strong Sencha, slightly spicy	
<b>DARJEELING „LUCKY HILL“</b>	<b>4,60</b>
brewing time approx. 2 – 4 min.   black tea, powerful	
<b>DRAGON FRUIT</b>	<b>4,60</b>
brewing time approx. 2 – 3 min.   red berry taste	

## COFFEE

<b>ESPRESSO</b>	<b>3,10</b>
<b>COFFEE</b>	<b>3,60</b>
<b>DOUBLE ESPRESSO</b>	<b>4,50</b>
<b>ESPRESSO MACCHIATO</b>	<b>3,70</b>
<b>CAPPUCCINO</b>	<b>4,10</b>
<b>LATTE MACCHIATO</b>	<b>4,40</b>
<b>IRISH COFFEE WITH WHISKEY</b>	<b>7,90</b>



Upon request, we also prepare our coffee specialities with decaffeinated coffee or with oat milk (oat milk + 0,50 €).

Open daily from 4.30 pm.  
Kitchen open from 5 pm to 10.30 pm.