



STEAKHAUS

STARTERS

COCONUT CURRY SOUP ♣ with prawn and rice crisps	10,90	RAINBOW SALAD a colorful taste experience	10,90
BEEF TARTARE our popular oak smoked classic, served with toasted white bread	19,90	MIXED LEAF SALAD with steakhouse dressing	8,40
AS MAIN COURSE	39,90	NACHOS CON SALSA Great for sharing! corn tortillas with salsa de picante, sour cream, jalapeños, guacamole, gratinated with cheese	14,90
SCAMPI ALL'AGLIO with garlic, tomato and white bread	16,40	GARLIC BREAD toasted flat bread with tomato and garlic	6,90
BEEF CARPACCIO with arugula, Grana Padano and nuts	19,90		



BEEF TARTARE



RAINBOW SALAD

SALADS

CHICKEN-SATE SALAD Chicken skewers in a peanut and ginger sauce, served on a leaf salad with an Asian dressing	26,90
BEEF-SATE SALAD fillet skewer, marinated with teriyaki served on our rainbow salad,	34,90
ARUGULA-FILLET STEAK fillet on arugula, pumpkin seed oil, Grana Padano, Prosciutto and rosemary potatoes	44,00



ROCKET-FILLET STEAK

GRILL

WITH ANY STEAK YOU HAVE A CHOICE OF ONE SIDE DISH AND ONE SAUCE.
Any additional side dish or sauce can be ordered separately.

	REGULAR 200 g	LARGE 300 g	X-LARGE 400 g
FLAP STEAK	36,00		49,00
SIRLOIN STEAK		44,00	51,00
FILLET STEAK	44,00	56,00	64,00
PRAWNS	36,00		

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



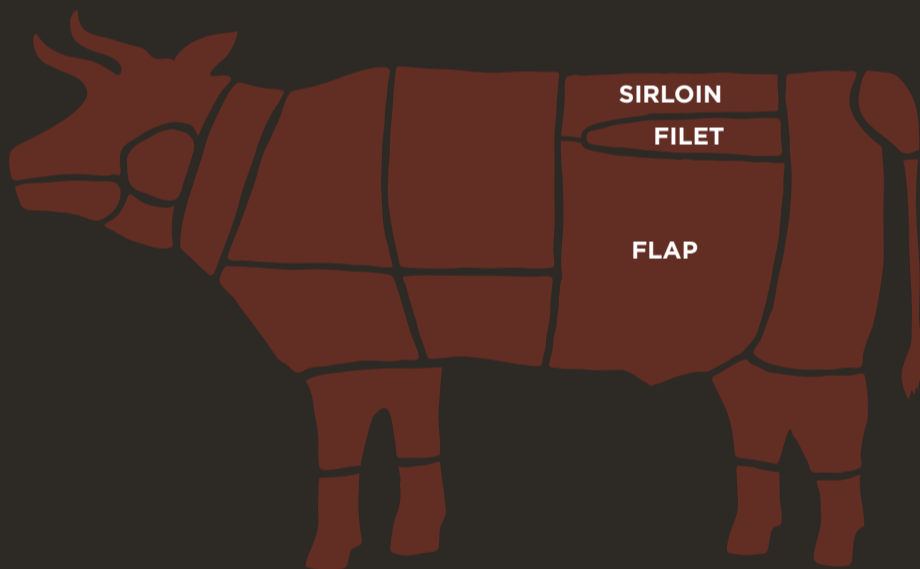
SIRLOIN

THE CLASSIC
JUICY & TENDER
WITH FAT CAP



FILLET

PARTICULARLY TENDER
LEAN



SIDE DISHES 5,90

GREEN BEANS
with bacon

**MEDITERRANEAN
VEGETABLES**

LEAF SPINACH

SMALL MIXED SALAD

CORN ON THE COB

CELERY PURÉE

POTATO GRATIN

ROSEMARY POTATOES

PARMESAN-POLENTA

POTATO WEDGES

SWEET POTATO STICKS

BAKED POTATO

with sour cream

SAUCES 4,40

CREAMY PEPPER SAUCE

CAFÉ DE PARIS

BBQ-SAUCE

HERB BUTTER

CHIMICHURRI

**CURRY-COCKTAIL-
SAUCE**

CHILI SAUCE 🔥
with teriyaki and honey

**APPLE-MANGO-
CHUTNEY**



COMBOS

STEAK & FISH **44,00**
flap steak and salmon steak with herb butter, mediterranean vegetables, sweet potato sticks, apple-mango-chutney

DOMESTIC FREE RANGE GRILLED CHICKEN JOINT **32,90**
breast, wings and leg with mediterranean vegetables, rosemary potatoes and café de paris,

TEXAS BBQ **36,90**
beef steak, pork loin, and chicken breast on green beans with potato wedges, herb butter and BBQ-Sauce

SURF & TURF **52,90**
fillet steak and prawns with herb butter, corn on the cob, baked potato and creamy peppersauce

TENNESSEE STEAK 300 g **48,90**
400 g **56,90**

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

SALMON STEAK 150 g **32,90**
with Café de Paris, leaf spinach and parmesan-polenta



STEAK & FISH

DESSERTS

DESSERT VARIATION **16,90**
Mousse au Chocolat
Berry dream
Nougat-curd dumpling,
homemade Sorbet

DESSERT HIGHLIGHT **13,90**
Let our pastry chef surprise you!

CRÈME BRÛLÉE **11,90**
caramelized vanilla cream

SORBETTO **8,90**
homemade Sorbet with Prosecco

HITTISAUER ALPINE CHEESE **13,90**
aged for 8 months, with grapes and fig mustard



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

187,90

LOMO 21

for 2 persons

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

98,90

LOMO 21



DRY AGED BEEF

65,00

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

72
Dry-aged
beef

72
Dry-aged
beef



US RIB-EYE „CREEKSTONE“

59,00

approx. 300 g Angus Rib-Eye with 1 side dish and 1 sauce of your choice

PLANTED STEAK

32,00

100% plant-based ingredients, no added flavours or aromas. 120g, with a side dish and a choice of sauce

PLANT
BASED



DRINKS

APERITIVE

PROSECCO MIONETTO	0,10	5,80	VERMOUTH SPRITZ	0,25	8,40
FREIXENET 0,0% non-alcoholic sparkling wine	0,10	4,90	Belsazar rosé/Prosecco, raspberry		
PROSECCO HIBISCUS Prosecco, hibiscus flower	0,10	6,90	APEROL SPRITZ	0,25	7,60
MARTINI Bianco Rosso	4 cl	5,90	Aperol, Prosecco, orange		
CAMPARI orange soda	4 cl	7,40	HUGO	0,25	7,80

AMERICANO	7,90
Campari, Martini Rosso and soda	
GIN FIZZ	10,50
gin, soda and lemon juice	
SMOKEY OLD FASHION	10,50
bourbon whiskey with Bitters and orange twist	
ESPRESSO MARTINI	8,90
Absolut Vodka, Kahlua, espresso	

NON-ALCOHOLIC APERITIF

CRODINO SPRITZ	0,25	7,90
Crodino Biondo, soda, orange		
MARTINI BERRY FLOREALE	0,25	7,20
Martini floreale, wild berry, raspberry		
VIRGIN HUGO	0,25	7,20
Freixenet sparkling wine 0,0%, elder, soda, mint, lime		

WINES/CHAMPAGNE Ask for our drinks menu!

BEER

MOHREN	0,30	4,30
	0,50	5,30
RADLER sweet/sour	0,30	4,30
	0,50	5,30
TRUMER PILS	0,30	4,60
ERDINGER „URQUELL“ WEIZEN unfiltered	0,30	4,60
	0,50	5,60
ERDINGER „WEIZEN“ non-alcoholic	0,30	4,60
CORONA	0,33	5,60
CORONA non-alcoholic	0,33	5,60

CRAFT BEER

0,3 |

HOPFENAUFLAUF	5,90
„Pale Ale“ Alc. 5.4% Vol..	
ALPHATIER	5,90
„New England IPA“ Alc. 5.6% Vol.	
EIERBÄR	5,90
„India Pale Ale“ Alc. 6.0% Vol.	
DUNKLE MATERIE	5,90
„Black IPA“ Alc. 6.9% Vol.	

NON-ALCOHOLIC JUICE

KOMBUCHA	0,25	4,90	APPLE JUICE	0,25	4,10
COCA-COLA ZERO	0,33	4,30	ORANGE JUICE	0,25	4,10
MEZZO-MIX FANTA SPRITE	0,33	4,30	MANGO JUICE	0,25	4,10
VO ÜS LIMO herbs-nettle stone pine-lemon	0,33	4,60	BLACKCURRANT JUICE	0,25	4,10
RÖMERQUELLE water, parkling still	0,33	3,90	JUICE MIXED WITH SODA	0,40	4,80
	0,75	7,40			
HOMEMADE ICE TEA	0,40	4,90			
ORGANICS Bitter Lemon Ginger Ale Tonic Water	0,25	4,90			
FEVER TREE TONIC WATER	0,20	4,90			

TEA

FRESH MINT-GINGER TEA	5,20
JAPAN SENCHA „MAKOTA“ brewing time approx. 2 – 3 min. strong Sencha, slightly spicy	4,90
DARJEELING „LUCKY HILL“ brewing time approx. 2 – 4 min. black tea, powerful	4,90
DRAGON FRUIT brewing time approx. 2 – 3 min. red berry taste	4,90

COFFEE

ESPRESSO	3,60
COFFEE	4,10
DOUBLE ESPRESSO	4,90
ESPRESSO MACCHIATO	3,90
CAPPUCCINO	4,60
LATTE MACCHIATO	4,90



IRISH COFFEE WITH WHISKEY **8,20**

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.