

Steaks



US Prime Beef

For a real steak lover, there is no way getting around our US Prime Beef. The unique taste and the quality of the US Prime Beef is based on natural grazing with a balanced grain feeding. This guarantees the highest level of steak.

US Prime Fillet (different sizes from approx. 200 g) per 100 g **19,90 €**
from the skinnest, tenderest part

Premium Black Angus Beef Uruguay

Uruguay, a small meadowland, permeated by countless streams of crystalline water, favored by a mild climate, has always been a unique supplier of a very good flesh. The Black Angus cattle are fed with cereals 120 days before slaughter. The meat is characterized by a bright red color, a delicate marbling of natural white fat and an excellent taste.

Rumpsteak (ca. 200 g) **23,90 €**
with small fat edge

Rib Eye (ca. 300 g | ca. 500 g) **29,90 € | 44,90 €**
marbled with small grease drop

Fillet (ca. 200 g) **32,90 €**
from the skinnest, tenderest part

Side dishes

Our steaks are served medium with herb butter, steak sauce und garlic baguette

Leaf lettuce with balsamic honey dressing

Marinated fennel orange salad

Mediterranean vegetables

Spicy Thai wok vegetables

Roasted pimientos with Maldon salt

Baked potato with sour cream

Roasted potatoes with bacon and onions

Sweet potato wedges marinated with pesto

French fries

Potato and rocket salad

each **4,50 €**

Truffled french fries with parmesan cheese

6,50 €

Roasted chanterelles

6,50 €

Pepper sauce, Garlic sauce

2,50 €

We only accept EURO-currency and EC-Card minimum 20.- €

Salads

Leaf lettuce of the season
with balsamic honey dressing

optionally with...

lukewarm goat cheese	€ 15,50
roasted stripes of beef fillet	€ 16,50
three roasted prawns	€ 18,50

Starters

Half a dozen French snails
with toast and homemade herb-garlic butter
€ 9,50

Grilled small squids
with rocket and dried tomatoes
€ 14,50

Carpaccio
thin slices of US Beef with rocket,
roasted pine nuts and truffle mayonnaise
€ 16,50

or optionally with
roasted chanterelles
€ 21,50

Tonno Vitellato
briefly sauté tuna with veal capers sauce and rocket salad
€ 19,50

Soup

Clear beef soup
with strips of pancake
€ 7,50

Soup of the season
€ 9,00

Main course

**Two meatballs of veal
with sauce
and
potato rocket salad
€ 15,50**

**Breast of poulard
with creamy chanterelles-potatoes
and
spinach salad
€ 22,50**

**Wiener Schnitzel
breaded escalope of veal with cranberries
and
roasted potatoes
with bacon and onions
€ 22,50**

**Spicy Thai wok vegetables
with stripes of beef filet
€ 22,50**

**Calf's liver
"Venetian style"
with mashed potatoes,
braised onions and balsamic veal sauce
€ 23,50**

**Escalope of veal
"Cordon bleu"
filled with parmaham and cheese,
served with tagliatelle arrabiata
€ 25,50**

Our wine recommendation for chanterelles:

**Weißer Zweigelt, Blanc de Noir (germany)
vom Weingut Dürnberg, Niederösterreich**

0,1 ltr. | 0,2 ltr. | 0,75 ltr.

3,40 € | 6,50 € | 23,00 €

Fish and Seafood

**Fillet from gilthead
with corn salads
roasted chanterelles and pesto
from dried tomatoes
€ 21,50**

**Six roasted king prawns
with dips, chili butter and garlic baguette
€ 23,50**

**Sesame tuna
briefly sauté
with seaweed squid salad and wasabi
€ 24,50**

Pasta and Vegetarian

**Spicy Thai wok vegetables
with basmati-flavored rice
€ 17,50**

**Spaghetti with roasted chanterelles
and bacon and onions
€ 19,50**

**Tagliatelle
with toskanian sausage, tomatoes and herbs
€ 20,50**

**Chanterelle-risotto
with parmesan cheese and sauteed cherry tomatoes
€ 20,50**

**optionally with three roasted prawns
€ 29,50**

Dessert

**Selection of ice cream and sorbet
per scoop
€ 2,50**

**A scoop of sorbet your choice
infused with vodka or prosecco
€ 6,50**

**Vanilla-ricotta-mousse
with fresh strawberries
€ 9,50**

**Coconut-cherry-cremebrûlée
with chocolat icecream
€ 9,50**

**Parfait (half frozen)
from mango with fresh berries
served in a glas
€ 9,50**

Cheese

**Parmesan cheese broken seasoned 24 months
with italian olives and styrian pumpkin seed oil
€ 9,50**

**Cheese selection
from the "Tölzer Kasladen" with two sorts of mustard
€ 14,50**

**We recommend:
Huber Riesling ice wine 5 cl
€ 6,90**