

ENJOY
YOUR
MEAL



STARTERS

Sous vide cooked pulpo | 15,50

Borlotti / chervil / shallot gel / Noilly Prat caviar / smoked paprika

A5 / A6 / A11 / A13

„Pan Mitterand“ | 16,00

Sourdough / truffle / frisée / bresaola

A4 (rye, wheat) / A6 / A14

Beef Tatar | 18,50

Crème fraîche / dill / crispy / quail egg

A1 / A4 / A6 / A9 / A11

Option sturgeon caviar | plus 43,00

A3

Home-pickled salmon | 17,50

Flamed / curry mayo / teriyaki / garlic / crispy / frisée

A3 / A4 / A6 / A9 / A10 / A11

Variation Kobe | 21,00

Spring roll / pastrami / radish /
sesame seeds / mirin / black garlic

A1 / A4 / A8 / A9 / A10 / A11 / A12 / A14



Vegan carpaccio | 14,00

Pickled beetroot / vegan feta / chimichurri

A11

SOUPS

Surf & Turf | 12,50

Bisque de Homard assembled with Kobe /
vanilla / cognac / puff pastry stick / sesame seeds

A1 / A3 / A4 / A5 / A6 / A8 / A11 / A12 / A13

Elixir de Canard | 9,50

Port wine / ravioli with confit duck meat / spinach

A1 / A4 / A6 / A8 / A11



Pea soup | 9,50

Vegan bacon foam / wasabi peas

A2 / A8 / A9 / A10 / A11

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BOWLS



Bowl Basic | 12,50

Raw vegetables / avocado / lettuce / cucumber /
tomato / pepper capsicum / cress / radish /
sunflower seeds / wakame / vinaigrette

A2 / A4 / A8 / A9 / A10 / A11 / A12

optionally with beluga lentils
or with red rice from the Camargue

PIMP IT UP

on top



Vegan feta with olives | plus 7,00

on top



Tajine Bits | plus 7,00

Chickpeas / cinnamon / dried plums / mayonnaise

A4

on top

Chicken lime fried | plus 8,00

Asian mayonnaise / ginger / lime / chilli

A1 / A4 / A6 / A9 / A10 / A11

on top

salmon | plus 9,00

Teriyaki / ginger / nori / daikon

A3 / A4 / A6 / A8 / A9 / A10 / A11 / A12

OPTION TOPPING

Caesar's A1 / A3 / A8 / A9 / A11



Balsamic vinegar A9 / A11



Vinaigrette A9 / A11



Yoghurt A1 / A6 / A9 / A11

SALAD

Grilled Romana | 12,50

Caesar's dressing / parmesan / anchovies / nut butter crunch

A1 / A3 / A4 / A6 / A8 / A9 / A11



PLAZA
MEAT
CLUB

OUR QUALITY PROMISE

GOP – Greater Omaha Packing

GOP is a meat processing company in Omaha, Nebraska, which does not use any growth accelerators, hormones, antibiotics or genetically modified feed when breeding its *Black Angus* cattle. The animals are fed exclusively on grass, herbs and corn, which gives the meat its strong marbling and distinctive flavour. After slaughter, the meat matures for at least 6 to 7 weeks in a wet maturing process.

Black Angus

Black Angus is a breed of cattle that originated in Scotland but is now bred worldwide. The breed is known for its high meat quality, especially for its marbling and rich flavour. The animals have a striking black coat colour. The name "Angus" comes from the region of the same name in Scotland, where the cattle was originally bred.

Teres Major GOP USA

The *teres major*, also known as the *shoulder loin* or *petite tender*, is a piece of muscle located in the shoulder region of cattle. It is a relatively small muscle that is known for its tenderness and juiciness. It is usually grilled, roasted or braised and is popular with many meat lovers due to its excellent flavour and texture.

Gross Bavette

Bavette comes from the lower ribcage and is characterised by its wonderfully intense, nutty flavour. This meat has a coarse fibre but is also beautifully marbled. Compared to the other cuts of beef, it is somewhat firmer to the bite, but still very tender. The Gross Bavette is by far our favourite steak.

New York Sirloin Strip

The *New York Sirloin Strip* is a particularly popular and high-quality cut of meat that comes from the back of the beef. More precisely, it is a cut from the back that lies next to the fillet. The steak is characterised by its distinctive marbling, which ensures a juicy, tender texture and excellent flavour.

Fassona Piemontese

Piedmontese Fassona cattle are considered to be one of the oldest existing cattle breeds, whose history began in the Stone Age around 25,000 years ago. It was created by crossing aurochs, which lived in what is now Piedmont, with a herd of zebu cattle from Pakistan. Due to the remote, hilly region, there was hardly any mixing with other breeds. The animals are characterised by a genetically high muscle density, which produces particularly lean meat with a fat content of less than one percent.

Filet

The filet is a special cut of meat that comes from the back of the cow. It is a muscle that is used very little, making the meat extremely tender, lean and mild in flavour. It is one of the highest quality and most expensive cuts of meat. The filet is also known for its use in dishes such as Filet Wellington or Chateaubriand, which are often served in high-end restaurants.

Picanha Wagyu

Our *Picanha* comes from *Jacks Creek Farm* in eastern Australia. Here, *Black Angus cattle* are crossed with *Japanese Black Tajima*. As with wine, this is referred to as a *cuvée*. From a proportion of 50 per cent *Japanese Black Tajima*, the meat is referred to as *Wagyu*. The word stands for *Gyu* (beef) *Wa* (Japan) or simply "beef from Japan". *Picanha* is a cut of meat that we know as boiled beef. It has a characteristic layer of fat on the top that melts when grilled and gives the meat a special flavour and juicy texture.

Kobe Beef

Kobe Beef is an exclusive meat speciality from the *Kobe* region in Japan. It is obtained exclusively from the *Japanese Black Tajima* breed. The meat is characterised by its fine fat distribution and unique marbling, which makes it extremely tender and juicy. This top-quality product is appreciated worldwide for its incomparable flavour and exceptional quality. *Kobe Beef* is a protected brand name: the meat must fulfil strict quality criteria and come from the *Kobe* region! Only ten per cent of *Kobe Beef* may be exported. *The Kobe Beef Marketing & Distribution Promotion Association* is an organisation that controls distribution. As an affiliated member, the *Plaza Grill Restaurant* is one of only nine restaurants in Germany to hold the association's golden cupsymbol.



OUR CUTS

1: Teres Major

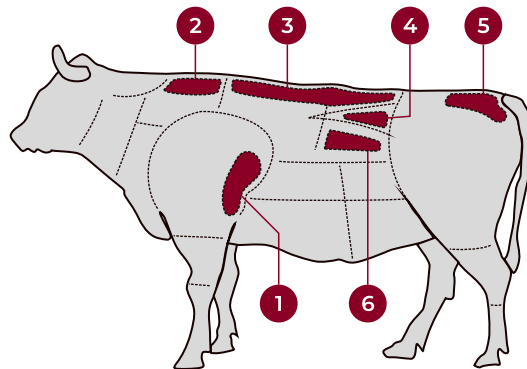
2: Rib Eye

3: Sirloin

4: Filet

5: Picanha

6: Bavette



THE COOKING STAGES

G1: WELL DONE

cooked through, grey, ~ 65°C hot centre

G2: MEDIUM WELL

light pink, ~ 60°C hot centre

G3: MEDIUM

pink, ~ 56°C warm centre

G4: MEDIUM RARE

slightly bloody, ~ 50°C warm centre

G5: RARE

bloody, ~ 45°C lukewarm centre





BEEF STEAKS

| | |
|--|----------------|
| Teres Major GOP USA <small>A6</small> | 200 g 29,00 |
| | 300 g 39,00 |
| | 400 g 49,00 |
| | 500 g 59,00 |
| Bavette GOP USA <small>A6</small> | 200 g 37,00 |
| | 300 g 49,00 |
| | 400 g 61,00 |
| New York Sirloin Strip GOP USA <small>A6</small> | 300 g 49,00 |
| | 400 g 62,00 |
| Filet Fassona Piemontese ITALIA <small>A6</small> | 150 g 39,00 |
| | 250 g 62,00 |
| Picanha Wagyu AUSTRALIA <small>A6</small> | 200 g 54,00 |
| | 300 g 71,00 |
| | 400 g 88,00 |
| Kobe JAPAN <small>A6</small> | 50 g 70,00 |
| | 100 g 135,00 |

**All steaks are served with a salad
and our homemade Plaza-Grill-Butter.**

All steaks are fried in clarified butter and contain A6 (lactose).
We can also fry lactose-free on request.



PLAZA MEAT CLUB

SIDES

Small grilled Romana A1 / A8 / A9 / A11 | 6,50

French fries | 6,00

Sweet potato fries | 7,50

Mashed potatoes A6 | 6,00

Mac & Cheese A4 / A6 | 6,50

Celery puree A6 / A8 | 6,50

Fried green asparagus | 7,50

SAUCES

Sauce Bernaise A1 / A6 / A8 / A11 | 7,50

Port and shallot sauce A8 / A11 | 6,50

Chimichurri | 4,50

BBQ sauce A9 / A11 | 4,50

Guacamole | 4,50



PLAZA MEAT CLUB

STEAK SPECIAL

Tagliata di Manzo | 79,50

360 g Rib Eye USA / rocket salad / sun-dried tomatoes /
Parmesan cheese / pine nuts

A6 / A7a

LAMB

Braised lamb shank | 35,00

Braised vegetables / celeriac puree / flatbread

A4 / A6 / A8 / A11

BURGER

Premium Classic Beef Burger | 22,50

Grilled beef / BBQ sauce / fried onions /
fried pickles / brioche / steakhouse fries

A1, A4, A6, A9, A11

with cheddar cheese ^{A6} | plus 2,00

with crispy bacon ^{A14} | plus 2,50

2nd patty ^{A6} | plus 9,00

Crispy Chicken Burger | 21,50

Karaage / chilli mayonnaise / sesame seeds / French fries

A1 / A4 / A6 / A9 / A10 / A11 / A12

Gao Bao Burger | 21,50

Pork belly / sweet chilli / radish salad /
wasabi peas / French fries

A1 / A4 / A6 / A9 / A10 / A11 / A12



Green Burger | 21,50

Mushroom and kidney bean patty / avocado /
chimichurri / salad / green bun / French fries

A4 / A9 / A10 / A12

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FISH AND CRUSTACEANS

Grilled salmon fillet | 27,50

Fried green asparagus / cherry tomatoes / celery puree

A3 / A6 / A8

Pasta prawn | 28,50

Herbs / butter sauce / sun-dried tomatoes / small salad

A1 / A4 / A5 / A6 / A8 / A9 / A11

Fish curry | 24,50

Vegetable strips / coconut / lime leaves / green asparagus / peanuts / red rice

A2 / A3 / A6 / A8 / A9 / A10 / A11

Flaming prawns | 33,00

lots of garlic / butter / fresh herbs / bread / small salad

A1 / A4 / A5 / A6 / A8 / A9 / A11

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VEGAN / VEGETARIAN

STARTER



Vegan carpaccio | 14,00

Pickled beetroot / vegan feta / chimichurri

A11

SOUP



Pea soup | 9,50

Vegan bacon foam / wasabi peas

A2 / A8 / A9 / A10 / A11

MAIN COURSE



Vegan feta au gratin | 23,00

Deep-fried aubergine / ratatouille / served in a pan

A11



Vegetable garden | 24,50

Sous vide cooked vegetables / trilogy of puree / sesame seeds

A8 / A9 / A10 / A11 / A12



Shakshuka | 24,50

Stewed peppers with tomatoes / poached egg / flatbread

A1 / A4 / A11



Green Burger | 21,50

Mushroom and kidney bean patty / avocado / chimichurri / salad / green bun / French Fries

A4 / A9 / A10 / A12

DESSERT



Vegan tiramisu | 10,50

Matcha / green tea sorbet

A4 / A10

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DESSERT



Vegan tiramisu | 10,50

Matcha / green tea sorbet

A4 / A10

Tarte Tatin | 12,50

Apple pie with puff pastry / vanilla ice cream

A1 / A4 / A6 / A11

Crème brûlée | 9,50

A1 / A6

Trilogy of coffee | 12,50

Praline / ice cream / Greek mocha

A1 / A6 / A10

Dulce de Leche | 10,50

Parfait au Noix

A1 / A2 / A4 / A6 / A7b / A7c / A7d

Cheese | 14,50

Selection of Gröner Hof cheeses

A4 (rye) / A6 / A7c / A9



**ENJOY
YOUR
STAY!**



Allergens:

- A1: Egg
- A2: Peanuts
- A3: Fish
- A4: Gluten
- A5: Crustaceans
- A6: Lactose
- A7: Nuts:
- A7a: Pine nuts
- A7b: Almond
- A7c: Walnut
- A7d: Hazelnut
- A8: Celery
- A9: Mustard
- A10: Soya
- A11: Sulphite
- A12: Sesame
- A13: Molluscs
- A14: Nitrite

All prices are in euros, including VAT.