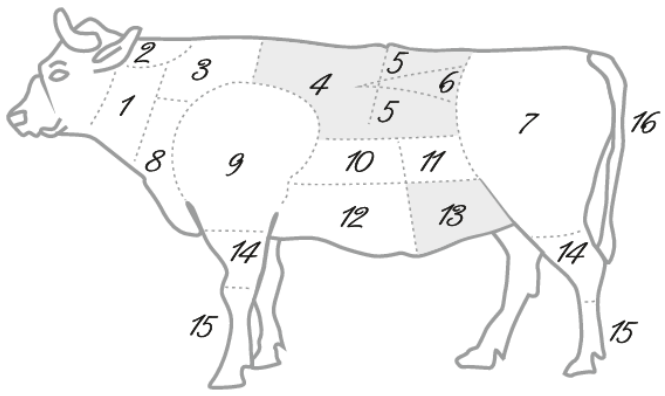
Actions that we take for your and our Protection

- Keep distance
- Wear a face mask in all public areas
- Adequate coughing and sneezing
- Frequent ventilation
- Ensure a clean environment and regular disinfection
- Hygienic handling of food and beverages
- Frequent and thorough washing and disinfecting of the hands
- Protect wounds

Source: Bundeszentrale für gesundheitliche Aufklärung (BZgA), http://www.infektionsschutz.de



Meat Temperature

RARE:	red, cold core	(approx. 45°C)
MEDIUM RARE:	slightly red, warm core	(approx. 50°C)
MEDIUM:	pink, warm core	(approx. 56°C)
MEDIUM WELL:	slightly pink, hot core	(approx. 60°C)
WELL DONE:	through fried, grey	(approx. 65°C)

OUR STEAKS

Gross Bavette US Black Angus 13

The Bavette is cut from the lower costal arch and is characterized by a very intense, nutty taste. This meat is marbled well, but still very lean.

New York Sirloin Steak US Black Angus 5

The sirloin steak is cut from the back end of the flat roast beef, but without fillet. It is characterized by its typical fat rim, which gives it its unique taste.

Rib Eye US Black Angus 4

A rib eye steak is cut from the core of the rib. It shows a clear fat core, the eye of the steak.

More than meat

STARTERS

Marinated Asparagus with Salmon

Caipirinha marinated salmon / raspberry / green pesto 13,00
A3, A6, A7a, A9, A11

Beef Carpaccio

Coarse mustard / parsley / sliced parmesan 15,00
A1, A6, A8, A9, A11

SOUPS

Asparagus Cream Soup

Inlay / chervil / butter foam 7,50
A6, A8, A11

Curry Foam Soup

Red curry / coconut / lime leaves / coriander coconut jelly 8,50
A8

For Connoisseurs

Duo of soups 9,00

SALAD

Small Caesars Salad

Romaine salad / parmesan / croûtons / anchovies 7,00
A1, A3, A4, A6, A8, A9, A11

VEGAN

Beyond Burger

Peas patty / guacamole / tomato / red bun / vegan mayonnaise / french fries 19,50
A4, A9, A10

800°C SOUTHBEND GRILL

STEAKS

Grilled Gross Bavette

Full loaded baked potato / sour cream / bacon bits / herbs / salad
A6, A8, A9, A11, A14

200g	28,00
300g	38,00
400g	48,00

Grilled New York Sirloin

Full loaded baked potato / sour cream / bacon bits / herbs / salad
A6, A8, A9, A11, A14

300g	39,00
400g	49,00

Grilled Ribeye

Full loaded baked potato / sour cream / bacon bits / herbs / salad
A6, A8, A9, A11, A14

300g	46,00
400g	58,00

All prices are in Euro, including VAT

Allergens:
A1: Egg | A2: Peanuts | A3: Fish | A4: Gluten | A5: Crustaceans | A6: Lactose | A7: Nuts | A7a: Pine Nuts | A7b: Almonds | A7c: Walnuts | A8: Celery | A9: Mustard | A10: Soy | A11: Sulfite | A12: Sesame | A13: Molluscs | A14: Nitrite

SEASONAL

Asparagus

German asparagus / new potatoes / hollandaise 13,50
A1, A6, A11

Asparagus with Schnitzel

German asparagus / pork schnitzel / new potatoes / hollandaise 19,00
A1, A4, A6, A11

Asparagus with Prawns

German asparagus / grilled black tiger prawns / new potatoes / curry hollandaise 25,50
A1, A4, A5, A6, A11

BURGER

Classic Beef Burger

Grilled 200g patty / BBQ sauce / fried pickles / brioche / tomato / french fries 19,50
A1, A4, A6, A9, A11

with cheddar cheese add. 1,00
A6

with crispy bacon add. 1,00
A14

DESSERTS

Homemade Ice Cream

Per scoop 3,50
A1, A6
Please ask our service staff for further allergens

Lukewarm chocolate tart

Vanilla sauce / hugo sorbet 9,50
A1, A4, A6, A7, A7c, A10, A11