

## STARTERS

### beef tea | 9,00

sherry / homemade marrow dumplings / chives  
A1, A4, A6, A8, A11

### curry foam soup | 8,50

lime leaves / coriander coconut jelly  
A8

### carrot ginger soup | 8,50 *veggie!*

alpine-spiced rye flatbread / sour cream / chili  
A4, A6, A8, A11

### home-pickled salmon | 13,00

lime / orange / parsley / crispbread / curried mayonnaise  
A1, A3, A4, A8, A9, A11, A12

### classic beef tartare | 15,00

egg / shallots / parsley / capers / gherkins  
A1, A3, A6, A11

### beef carpaccio | 17,00

coarse-ground mustard / parsley / parmesan shavings  
A1, A6, A8, A9, A11

### Burrata cheese | 14,00 *veggie!*

tomatoes / arugula / basil / balsamic / olive oil  
A6, A7a, A9, A11

### Williams pear and goat cream cheese variation | 14,00 *veggie!*

pear carpaccio / goat cheese in panko breading /  
salad bouquet / hand-stirred cranberries  
A1, A4, A6, A8, A9, A11

### grilled feta | 13,50 as appetizer | 19,50 as main course *veggie!*

mediterranean vegetables  
A6, A11

### grilled beef bone marrow | 15,50

beef tartare / toasted bread / rosemary  
A1, A3, A4, A6, A9, A11

## SALAD

### Caesar salad | 8,50

romaine salad / parmesan / croutons / anchovies  
for vegetarians also with balsamic dressing *veggie!*  
A1, A3, A4, A6, A8, A9, A11

with grilled chicken breast <sup>A6</sup> | add. 5,50  
with grilled beef strips <sup>A6</sup> | add. 8,00  
with lukewarm feta and olives <sup>A6</sup> | add. 6,00

## RAMEN asian noodle pot

### Shoyu ramen with chicken – asian noodle pot | 19,50

vegetables / homemade ramen / kombu /  
fond / sesame / egg / chicken  
A1, A3, A4, A5, A8, A10, A11, A12, A13, A14

### Shoyu ramen with beef – asian noodle pot | 19,50

vegetables / homemade ramen / kombu /  
fond / sesame / egg / flank steak  
A1, A3, A4, A5, A8, A10, A11, A12, A13, A14

## PASTA

### truffle pasta | 19,50 *veggie!*

brown butter / parsley / parmesan / small salad  
A1, A4, A6, A8, A9, A11

## FISH & SEAFOOD

### grilled salmon | 26,00

pea puree / fully loaded baked potato /  
sour cream / herbs / cheese / bacon  
A3, A6, A14

### pasta with 5 flambéed prawns | 25,50

sauce of herb butter / sundried tomatoes /  
spring leek / small salad  
A1, A4, A5, A6, A8, A9, A11

### 3 flambéed prawns | 13,50 *SURF & TURF!*

as an addition to any of your dishes – delicious with meat  
A5, A6

## BURGER

### premium classic beef burger | 21,50

grilled US beef burger / BBQ sauce / fried onions /  
fried pickles / brioche bun / steakhouse fries  
A1, A4, A6, A9, A11

with cheddar cheese <sup>A6</sup> | add. 1,50  
with gorgonzola cheese <sup>A6</sup> | add. 2,50  
with crispy bacon <sup>A14</sup> | add. 2,50

### beyond burger | 20,00 *vegan!*

plant-based burger patty / guacamole / tomato /  
red bun / vegan mayonnaise / steakhouse fries  
A4, A9, A10, A11



## MEAT DISHES FROM THE 800°C SOUTHBEND-GRILL

### BEEF STEAK

#### Wagyu

Kobe – Japan <sup>A6</sup>

50 g | 75,00

100 g | 135,00

Picanha – Australia <sup>A6</sup>

200 g | 42,00

300 g | 57,00

400 g | 73,00

#### “old fat cow” – Spain

Filet <sup>A6</sup>

150 g | 39,00

250 g | 62,00

Roastbeef boned in <sup>A6</sup>

500 g | 70,00

#### Black Angus – USA

New York Sirloin strip <sup>A6</sup>

300 g | 47,00

400 g | 60,00

flank steak <sup>A6</sup>

200 g | 31,00

300 g | 42,00

400 g | 53,00

500 g | 64,00

### PORK STEAK

#### Pata Negra – Spain

Secreto d'Iberico <sup>A6</sup>

200 g | 31,00

300 g | 42,00

400 g | 53,00

500 g | 64,00

#### Florentine pig – Italy

tomahawk <sup>A6</sup>

ca. 600 g | 41,00

### SIDE DISHES INCLUDED

#### fully loaded baked potato

sour cream / herbs / cheese / bacon  
A6, A14

### OR

#### fresh garden salad

A1, A8, A9, A11

A side dish change

will be charged with 2,50.

### CREATIVE ON TOP

#### orange cranberry

cognac butter | 3,50

A6, A11

#### café de Paris butter | 3,50

A3, A6, A8, A9, A11

#### BBQ sauce | 3,00

A4, A9, A11

#### guacamole | 4,00

lime zest / coriander

#### cognac cream sauce | 4,00

A6, A8, A11

#### port wine sauce | 4,00

A8, A11

#### mashed potatoes | 4,00

olive oil / fresh herbs /  
sundried tomatoes

A6

#### celery puree | 4,00

A6, A8

#### fresh garden salad | 4,00

A1, A8, A9, A11

#### sweet potato fries | 4,50

#### steakhouse fries | 4,00

#### fully loaded baked potato

| 4,50

sour cream / herbs / cheese / bacon

A6, A14

All steaks are cooked with clarified butter and contain A6 (lactose).  
Upon request, we can prepare steaks lactose-free.



## DESSERTS

### Crème Brûlée | 8,00

A1, A6

### NY Cheesecake white chocolate / crème double / strawberry mint ice cream | 9,00

A1, A4, A6, A7b, A7c, A10

### chocolate lava cake / hugosorbet | 9,00 preparation time approx. 20 minutes

A1, A2, A4, A6, A7b, A7c, A10, A11

### homemade ice | 3,50 per scoop

A1, A6, other allergens may occur; please ask our staff about varieties and allergens!

### cheese from Gröner Hof | 10,00 per 100g

A4 (rye), A6, A7c, A9