

Starters

Beef Carpaccio ^{4,8,9} Truffle mayonnaise, rocket salad, Parmesan cheese, sourdough bread	15,50
Beef Tatar ^{2,4,8,9} Mustard sauce, shallot, radish, cress, sourdough bread	17,50
King Prawns ^{2,4} Garlic butter, herb sourdough baguette	22,00
Tomato & Burrata Cheese ^{1,4,7,9} Red onions, cress, lemon oil, Balsamic glaze	13,50

Salads

Baby Leaf Salad ⁴ Cherry tomatoes, red onions, spring onions	7,50
grill93 Salad Mixed salad, grilled Pancetta-cROUTONS	9,00
Caesar Salad ^{1,9} Hearts of Romaine lettuce, croutons, Caesar dressing, Parmesan cheese	13,50
Grilled chicken breast	7,50 / piece
Grilled king prawn ^{2,4}	9,00 / piece
Grilled scallop ⁷	6,00 / piece

Starters - Recommendation of the chef

Soup of the Day with grilled bread Please ask our hosts about the soup of the day.	7,00
Clear Oxtail Soup Vegetables, praline, Cognac, cress	10,00
3 Scallops & Black Forest ham ^{2,9} Tomato chutney, herb sourdough bread	21,00

Meat One sauce included in every dish.

USDA Prime Beef 220g 5 weeks dry-aged Beef fillet	50,00
Irish Roast beef John Stone 280g 5 weeks dry-aged Beef fillet	35,00
Bavarian Rib-Eye Steak 320g From Allgäuer Färsen-Beef	30,00
Northern German T-Bone Steak 550g From German Schwarzbunte beef, 4-5 weeks, dry-aged	60,00
Suckling Pig Chop Apple, honey, thyme	25,00
Spring Chicken Grilled with lemon and thyme	25,00
Lamb Chops "Donald Russell" ⁹ Dry-aged Scottish meadow lamb	35,00

Fish & Seafood

Lobster With lemon, ginger, thyme, herb butter	50,00
Au gratin with sautéed young spinach and Parmesan cheese ⁹	+2,50
Au gratin with sauce Béarnaise ⁴	+3,50
Seafood For Two 1 lobster, 2 grilled king prawns ^{2,4} , 2 scallops ⁷ , potato gratin, grilled vegetables	89,00
Regional Fish Of The Trout Farm Nadler in Eching/Bavaria Whole fish stuffed with herbs, lemon slices and pan fried in butter.	
Trout approx. 350-400g	19,00
Arctic char approx. 350-400g	21,00

Main courses - Recommendation of the chef

grill93 Surf & Turf Salad ^{2,4,9} 3 Beef filet medallions, 1 king prawn, Pancetta, baby leaf salad, red onions, tomatoes, egg	28,50
grill93 Classic Burger ^{1,3,9} USDA dry-aged beef burger 200g, Brioche bun, Cheddar, Iceberg lettuce, gherkins, tomatoes, bacon	21,00
Wiener Schnitzel Roasted potatoes, cranberry sauce, lemon, side salad	27,00
Bavarian Cheese Spaetzle ⁴ Crispy onions, side salad	14,00
Mixed Grill For Two Rib-Eye Steak, Spring Chicken, lamb chops, potato gratin, grilled vegetables	89,00

Sides

Vegetables Seasonal vegetables 4,00 Grilled corn cob 4,00 Green beans with bacon 4,00 Creamed spinach, red onions, garlic 4,50 Grilled green asparagus 7,00	Potatoes Steakhouse fries with thyme and rosemary 4,00 Roasted baby potatoes with rosemary and sea salt 4,00 Mashed potatoes 4,00 Potato gratin 5,00 Roasted potatoes 4,00 Spaetzle 5,00	Choice of sauces Red wine Sauce ⁴ Pepper Sauce ⁴ Sauce Béarnaise ⁴ Lemon Herb Butter BBQ Sauce ^{1,3,8,9}
Out of the woods Grilled mushrooms with onions and spring onions 4,50	Small Caesar salad ^{1,9} 6,00 Herb sourdough bread ⁹ 3,50 Coleslaw ^{2,4,8,9} 4,00	One sauce included with main course. Add sauce + 2,50

Desserts

Key Lime Pie ⁹	7,50
Crème Brûlée	7,50
Chocolate Fondant with sour-cream-lime-ice cream	8,00
Apple strudel with vanilla-cinnamon-ice cream and whipped cream ⁴	7,50

Ingredient lists are subject to change. Errors and omissions accepted. We kindly ask you to inform your waiter before ordering in case of a food allergy or intolerance. We are more than happy to inform you in detail about the additives and allergens contained in our dishes to ensure that no ingredients unacceptable for you are included. Please ask any questions you may have regarding our dishes! Please find below an overview of additives.

1 colorants | 2 antioxidant | 3 flavor enhancer | 4 sulphurised | 5 blackened | 6 waxed | 7 with phosphate | 8 with sweetener | 9 with preservative | 10 quinine | 11 caffeine

All prices are in EUR and include VAT and service charges. January 2017