

STEAKHOUSE

APPETIZERS

Avocado Tartare

avocado, coriander, lime, chili 10

Beef Consommé

Küblers veal ravioli 7

Chopped Vegetable Salad

red onion, avocado, cucumber, tomato, olive, radishes, corn, feta, mustard - vinaigrette 11

Steak Tartare

Kansas Black Angus USDA Beef, bread 14

Lobster bisque

Sea prawns 9

Burrata

tomato confit, basil, balsamic-crème 12

Salmon Tartare

avocado, coriander, lime, chili 13

The Best of Kansas Black Angus

wasabi roastbeef, marinated raw filet mignon, beef consommé 19

Classic Caesar Salad

romaine, caesar dressing, parmesan, croutons 10

+ grilled chicken breast 6

+ grilled Black Tiger prawns 9

+ BBQ Beef bites 16

BUTCHER'S BLOCK

Lava Stone Grilled Creekstone Farm Finest Premium
Kansas Black Angus USDA Beef

Filet Mignon

150gr. 27

New York Strip Steak

280gr. 30

Filet Mignon

200gr. 33

Rib Eye

300gr. 32

Filet Mignon

300gr. 46

Sauces

All Steaks served with your choice of one sauce, every additional sauce 1,50

Béarnaise, Whiskey-BBQ, Peppercorn, "Café de Paris" butter, Gravy

MAINS

Spare Ribs from Schwäbisch-Hall

Hand Cut Fries and apple chutney 22

Grilled Tuna

Market vegetables, roasted tomato, mashed potatoes 23

Grilled Salmon

Green asparagus, roasted tomato, mashed potatoes 23

Surf & Turf Deluxe Burger

150g beef filet, 2 prawns, jalapenos, pesto, BBQ-Aioli, salad, tomato and Hand Cut Fries 28

SIDES

All Steaks served with your choice of one side, every additional side 3,50

Hand Cut Fries

Sweet potato fries

Mashed potatoes

Green Asparagus

Market Vegetables

Side Salad

Grilled Corncob

Spinach, tomato, garlic

Steakhouse Baked Potato, sour cream, cheddar

If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items.
Weights shown are approximate weights before cooking. All prices are in Euros and including taxes and service charge. All previous menus and prices are not valid. Gratuities are discretionary.