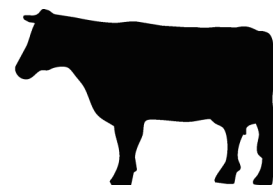


STEAKHOUSE



APPETIZERS

Creamy mushroom soup with garlic croûtons	€9,5	Chopped veggie salad	€14	Steak Tatar	€19
Burrata	€17	red onions, avocado, cucumber, tomato, olives, radish, corn, feta cheese, mustard vinaigrette		Kansas black angus Beef, egg yolk, grilled sourdough bread	
Beef Carpaccio	€19	Classic Caesar Salad	€13	Salmon Tatar	€18
parmesan, olive oil, rocket leaves and lemon		romaine lettuce, caesar dressing, parmesan, croûtons		avocado, cilantro, lime, chili peppers, grilled sourdough bread	
Scallop	€20	+grilled chicken breast	€9	Avocado Tatar	€16
wild herb salad, lemon-dill-dressing		+3 grilled black tiger prawns	€10	avocado, cilantro, lime, chili peppers, grilled sourdough bread	
		+BBQ beef bites	€18	APPETIZER SELECTION	€20
				steak tatar, avocado tatar, burrata, carpaccio, rocket leaves, grilled sourdough bread	

OUR U.S BEEF

Finest Premium Kansas Black Angus beef, grilled on our lava stone grill

Filet Mignon 250gr €45

Flank steak 250g €39

New York Strip Steak 300gr €39

Ribeye Steak 300gr €39

Surf and Turf €10
grilled black tiger prawns
+(3 pieces)

SEAFFOD & RISOTTO

Tuna Steak €34
with grilled green asparagus,
potato mash, lemon,
olive oil and sea salt

Grilled Salmon €30
with grilled green asparagus,
potato mash, lemon,
olive oil and sea salt

Creamy parmesan risotto €23
with grilled king oyster
mushrooms

OTHER HIGHLIGHTS

Spare ribs €28
with handcut fries
and apple-chutney

Chop from Iberico pork €32
+1 sauce and side of
your choice

Grilled Rumpsteak 250gr €35
with homemade herb butter
+1 side of your choice

Ask for our in house dry aged specialty

SIDES

All Steaks are served with one side of your choice,
every additional side €5,50

Hand cut fries
Sautéed vegetables
Small green salad
Green asparagus
Sweet potato fries

Sautéed spinach
Steakhouse baked potato
Potato mash
Onion rings
Forest mushrooms

SAUCES

All Steaks are served with one sauce of your choice,
every additional sauce €3,00

Béarnaise, whiskey-BBQ, peppercorn, gravy,
"Café de Paris" butter, truffle mayonnaise, chimichurri sauce