

# Steaks



## US Prime Beef

For a real steak lover, there is no way getting around our US Prime Beef. The unique taste and the quality of the US Prime Beef is based on natural grazing with a balanced grain feeding. This guarantees the highest level of steak.

**US Prime Fillet** (different sizes from approx. 200 g) per 100 g **19,90 €**  
from the skinniest, tenderest part

## Premium Black Angus Beef Uruguay

Uruguay, a small meadowland, permeated by countless streams of crystalline water, favored by a mild climate, has always been a unique supplier of a very good flesh. The Black Angus cattle are fed with cereals 120 days before slaughter. The meat is characterized by a bright red color, a delicate marbling of natural white fat and an excellent taste.

**Rump steak** (ca. 200 g) **23,90 €**  
with small fat edge

**Rib Eye** (ca. 300 g | ca. 500 g) **29,90 € | 44,90 €**  
marbled with small grease drop

**Fillet** (ca. 200 g) **32,90 €**  
from the skinniest, tenderest part

## Side dishes

Our steaks are served medium with herb butter, steak sauce und garlic baguette

**Leaf lettuce with balsamic honey dressing or potato dressing**

**Mediterranean vegetables**

**Spicy Thai wok vegetables**

**Baked potato with sour cream**

**Roasted potatoes with bacon and onions**

**French fries**

**Potato and lambs lettuce** **each 4,50 €**

**Truffled french fries with parmesan cheese** **6,50 €**

**Pepper sauce, garlic sauce and rosemary thyme jus** **2,50 €**

## Salads

**Leaf lettuce of the season**  
with balsamic honey dressing

**optionally with...**

<b>lukewarm goat cheese</b>	<b>€ 15,50</b>
<b>roasted stripes of beef fillet</b>	<b>€ 16,50</b>
<b>three roasted prawns</b>	<b>€ 18,50</b>
<b>baked sweatbreads</b>	<b>€ 18,50</b>

## Starters

**Half a dozen French snails**  
with toast and homemade herb-garlic butter  
**€ 9,50**

**Grilled small squids**  
with rocket and dried tomatoes  
**€ 14,50**

**Char tartare with fried grated potatoes and trout caviar**  
**€ 15,50**

**Carpaccio**  
thin slices of US Beef with rocket,  
roasted pine nuts and truffle mayonnaise  
**€ 16,50**

**or optionally with**  
**black truffle**  
**€ 21,50**

## Soup

**Clear beef soup**  
with semolina dumplings  
**€ 7,50**

**Soup of the season**  
**€ 9,00**

## Main course

**Two meatballs of veal  
with sauce  
and  
potato lamb´s lettuce  
€ 15,50**

**Wiener Schnitzel  
breaded escalope of veal with cranberries  
and  
roasted potatoes  
with bacon and onions  
€ 22,50**

**Spicy Thai wok vegetables  
with stripes of beef filet  
and Basmati rice  
€ 22,50**

**Sliced calf´s liver  
with mashed potatoes  
and red wine shallots jus  
€ 23,50**

**Breast of poulard  
with ratatouille and rosemary potatoes  
€ 24,50**

**Escalope of veal  
"Cordon bleu"  
filled with Parma ham and cheese,  
served with tagliatelle arrabiata  
€ 25,50**

**Our wine recommendation:**

**Zweigelt Heideboden  
Burgenland Germany**

**0,1 ltr. | 0,2 ltr. | 0,75 ltr.**

**3,60 € | 7,00 € | 25,00 €**

## Fish and Seafood

**On the skin roasted char fillet  
with tomato leaf spinach  
and Basmati wild rice  
€ 22,50**

**Six roasted king prawns  
with dips and garlic baguette  
€ 23,50**

**Tuna served two ways  
short roasted sesame tuna  
and  
lukewarm praline of the tuna tartare  
on pea mint puree with paprika and snow peas  
€ 28,50**

## Pasta and Vegetarian

**Spicy Thai wok vegetables  
with Basmati rice  
€ 17,50**

**Tagliatelle  
with black roots and fresh herbs  
€ 19,50**

**Saffron risotto  
with cherry tomato compote and sliced Parmesan cheese  
€ 20,50**

**optionally with**

<b>roasted stripes of beef fillet</b>	<b>€ 27,50</b>
<b>three roasted prawns</b>	<b>€ 29,50</b>
<b>baked sweetbreads</b>	<b>€ 29,50</b>

**Pasta in creamy truffle sauce from the Parmesan cheese wheel  
with fresh black truffel  
€ 23,50**

## Dessert

**Selection of ice cream and sorbet  
per scoop  
€ 2,50**

**A scoop of sorbet your choice  
infused with vodka or prosecco  
€ 6,50**

**Duet from the chocolate  
white mousse and tepid chocolate cake  
with  
mango chutney  
€ 9,50**

**Raspberry crème brûlée  
with vanilla ice cream  
€ 9,50**

**"Iced Kaiserschmarrn"  
iced original Austrian pancake  
with lukewarm plum roaster  
€ 9,50**

## Cheese

**Parmesan cheese broken seasoned 24 months  
with Italian olives and styrian pumpkin seed oil  
€ 9,50**

**Cheese selection  
from the "Tölzer Kasladen" with two sorts of mustard  
€ 14,50**

**We recommend:  
Huber Riesling ice wine 5 cl  
€ 6,90**