

Steaks



US Premium 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 Premium Beefs is based on natural grazing with a balanced grain feeding. This guarantees the highest level of steak.

US Premium Fillet (different sizes from approx. 200 g) per 100 g **19,90 €**
from the skinnest, 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.

Rumpsteak (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 skinnest, tenderest part

Side dishes

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

Leaf lettuce with balsamic honey dressing or raspberry dressing

Mediterranean vegetables

Spicy Thai wok vegetables

Roasted pimientos with salt

Baked potato with sour cream

Roasted potatoes with bacon and onions

Sweet potato wedges

Spinach

Bacon bean ragout

French fries

Potato and rocket salad

each 4,50 €

Truffled french fries with parmesan chese

6,50 €

Pepper sauce, Garlic Sauce and Rosmary thyme jus

2,50 €

We only accept EURO-currency and EC-Card minimum 20.- €

Salads

Leaf lettuce of the season
with balsamic honey dressing or raspberry dressing

optionally with...

lukewarm goat cheese	€ 15,50
roasted stripes of beef fillet	€ 16,50
three roasted prawns	€ 18,50

Starters

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

Grilled small squids
with rocket and sun-dried Tomatos
€ 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 vinaigrette
€ 16,50

Soup

Clear beef soup
with semonlina dumplings
€ 7,50

Soup of the season
€ 8,50

Main course

**Two meatballs of veal
with sauce
and
potato rocket salad
€ 15,50**

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

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

**Lemon fried chicken
with remoulade sauce and potato rocket salad
€ 18,50**

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

Our wine recommendation:

**Zweigelt Heideboden
from Burgenland germany**

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

3,60 € | 7,00 € | 25,00 €

Fish and Seafood

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

**Sesame tuna
briefly sauté
with seaweed squid salad
and wasabi
€ 28,50**

Pasta and Vegetarian

**Spicy Thai Wok vegetables
with basmati-flavored rice
€ 17,50**

**Tagliatelle of the season
€ 16,50**

**Seasonal creamy risotto
with grated parmesan
€ 20,50**

optionally with:

roasted stripes of beef fillet	€ 27,50
three roasted prawns	€ 29,50

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 Rhubarb chutney
€ 9,50**

**Rosmary-honey crème brûlée
with sesame ice
€ 9,50**

**Rhubarb tiramisu in glass
€ 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**

Asparagus

Aperitiv

Alpen-Secco
(Prosecco with peach liqueur)

Soups

Asparagus crème soup with its own inlay
8,50 €

Starters

Lukewarm asparagus salad with pickled char
16,50 €

Asparagus-Classics

**Asparagus served whole with hollandaise sauce or
dissolved butter and potatoes**
16,50 €

optionally with ...

Cooked and home smoked ham	23,50 €
Small Wiener Schnitzel	27,50 €
Small Rumpsteak	34,50 €
Skin fried fillet of Tegernsee-char	27,50 €
Breast of poulard	26,50 €

Recommendation of vine:

**Riesling Sommerpalais, Rheinhessen
Reichgraf von Kesselstatt, Mosel**

0,1 ltr / 0,2 ltr / 0,75 ltr

3,60 € / 7,00 € / 25,- €