

# 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**

**Baked potato with sour cream**

**Roasted potatoes with bacon and onions**

**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 €**

## Salads

### **Leaf lettuce of the season**

with balsamic honey dressing or raspberry dressing

**optionally with...**

<b>roasted chanterelles</b>	<b>€ 15,50</b>
<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>

## Starters

### **Half a dozen French Snails**

**with toast and homemade herb-garlic butter**

**€ 9,50**

### **Grilled small squids**

**with rocket and sun-dried tomatoes**

**€ 14,50**

### **Carpaccio**

**thin slices of US Beef with rocket,  
roasted pine nuts and truffle vinaigrette**

**€ 16,50**

**Tuna tartare with sesame,  
served with fried grated potatoes, trout caviar and wasabi**

**€ 19,50**

## Soup

### **Clear beef soup**

**with pancake stripes**

**€ 7,50**

### **Chanterelles soup**

**with croûtons**

**€ 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:**

**Weißer Zweigelt (Blanc de Noir)  
from Weingut Dürnberg, Niederösterreich**

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

**3,40 €    6,50 €    23,00 €**

## Fish and Seafood

**Gilthead fillet  
with rocket salad and roasted chanterelles  
and pesto from dried tomatoes  
€ 21,50**

**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-flavoured rice  
€ 17,50**

**Tagliatelle  
with roasted chanterelles and bacon and onions  
€ 18,50**

**Creamy chanterelle spring-lipped risotto  
with grated parmesan and sauteed cherry tomatoes  
€ 21,50**

## 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 fruits  
€ 9,50**

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

**Fresh strawberries with vanilla ice cream,  
roasted pumpkin seeds and Styrian seed oil  
€ 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**