

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 skinniest, tenderest part

Premium Black Angus Beef Uruguay

Uruguay, a small meadowland, permeated by countless streams of crystalline water, favoured 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 colour, a delicate marbling of natural white fat and an excellent taste.

Rumpsteak (ca. 200 g) **24,90 €**
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	
Mediterranean vegetables	
Spicy Thai wok vegetables	
Baked potato with sour cream	
Roasted potatoes with bacon and onions	
French fries	
Pimentos de Padrón	
Potato and rocket salad	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...

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 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

Our wine recommendation

Zweigelt Heideboden
from Weingut Tschida, Burgenland

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

3,60 € 7,00 € 25,00 €

Main course

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

**Spicy Thai wok vegetables and Basmati rice
€ 17,50
...optionally with stripes of beef filet
€ 22,50**

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

**Roasted corn poulard breast with creamy risotto
and baby leaf salad
€ 22,50**

**Spaghetti "aglio olio"
with garlic, fresh chilli and roasted prawns
€ 21,50**

**Creamy risotto with grated parmesan cheese,
sautéed tomatoes and grilled small squids
€ 23,50**

**Mixed grilled fish with roasted peppers
and garlic baguette
€ 25,50**

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

Dessert

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

**A scoop of sorbet your choice
infused with Vodka or Prosecco
€ 6,50**

**Lukewarm chocolate cake
white cinnamon mousse and plum roaster
€ 9,50**

**Crème brûlée of tonka beans
with passion fruit sorbet
€ 9,50**

**Waffle with vanilla ice cream,
cream and plum ragout
€ 9,50**

Cheese

**Parmesan cheese broken (aged for 24 months)
with Italian olives and Styrian pumpkin seed oil
€ 9,50**

**Cheese selection from "Tölzer Kasladen"
with two types of fig mustard
€ 14,50**

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