

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
Surf and Turf **36,90 €**
Fillet with 2 king prawns

Grilled turkey steak (ca.250 g) **17,90 €**

Side dishes

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

Mixed lettuce with balsamic honey dressing
Mediterranean vegetables
Spicy Thai wok vegetables
Baked potato with sour cream
Steak fries
French rosemary potato
Pimentos de Padrón
Baked Beans **each 4,50 €**

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

Pepper cream sauce or shallot red wine jus **2,50 €**

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

Salads

Small Mixed lettuce	€ 4,50
Large Mixed lettuce	€ 8,50
with balsamic honey dressing	

optionally with...

lukewarm goat cheese	€ 15,50
roasted stripes of beef fillet	€ 16,50
grilled turkey breast stripes	€ 15,50

Starters

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

Grilled scallops
on rock salad with dried tomatoes and basil pesto
€ 16,50

Tatar from US-beef
with quail egg and butter toast
€ 18,50

Variation of Norwegian salmon
with potato rösti
€ 18,50

Soup

Clear beef soup
with crabe roulade and vegetables
€ 8,50

Parmesan soup
with butter croutons
€ 8,50

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 cucumber 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**

**Sliced US-beef
in mushroom cream sauce
with potato rösti
€ 23,50**

**Spaghetti
with seafood
€ 23,50**

**6 black tiger prawns
in spicy sauce
with Mediterranean vegetables
€ 26,50**

**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
with vanilla ice cream and fresh fruit
€ 9,50**

**Brownie Caramel Cake
€ 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:
Kracher Trockenbeerenauslese
Noble Reserve, Burgenland 5cl
€ 9,90**