

# Asparagus

## Soups

**Asparagus crème soup  
with fresh strawberries and basil  
8,50 €**

## Starters

**Asparagus ragout with three pieces of  
Argentinian red shrimps  
18,50 €**

## Main course

**Penne with asparagus, salmon and tomatoes  
17,50 €**

## Asparagus-Classics

**Asparagus served whole with hollandaise sauce or  
dissolved butter and French potatoes  
15,50 €**

optionally with ...

raw ham	23,50 €
small veal cutlet	26,50 €
small fillet of beef	34,50 €
saalmon fillet	25,50 €

## Recommendation of vine:

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

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

**3,80 € / 7,40 € / 26,- €**

## 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

<b>Small Mixed lettuce</b>	<b>€ 4,50</b>
<b>Large Mixed lettuce</b>	<b>€ 8,50</b>
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**