

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

US Premium Rib Eye (different sizes from approx. 300 g) per 100 g **16,90 €**
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 black tiger prawns

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

Grilled corncob

French fries

Roasted potatoes

Beans and Bacon

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
...3 grilled black tiger prawns € 18,50

Starters

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

Grilled small squids with rocket
€ 14,50

Carpaccio
thin slices of US Beef with rocket,
roasted pine nuts and planed Parmesan
€ 16,50

Tuna tartare with sesame,
served with fried grated potatoes, trout caviar and wasabi
€ 19,50

Soup

Clear beef soup
with stripes of the Swabian Maultasche and fresh vegetables
€ 8,50

Cream soup of the Season
€ 8,50

Our wine recommendation

**White Zweigelt (Blanc de Noir),
Dürnberg, Lower Austria**

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

3,60 € 7,00 € 25,00 €

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Main course

**Two meatballs of veal
with sauce and potato 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 potato cucumber salad
€ 22,50**

**Sliced Black Angus-Beef
in mushroom cream sauce with fried grated potatoes
€ 23,50**

**Spaghetti "aglio olio"
refined with fine garlic and fresh chilli
and 6 grilled black Tiger Prawns
€ 27,50**

**6 pieces of black tiger prawns
with mediterranean vegetables and garlic baguette
€ 27,50**

**Sesame tuna briefly fried
with seaweed octopus salad and wasabi
€ 28,50**

Dessert

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

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

**Tepid chocolate cake with vanilla ice
and fresh berries
€ 9,50**

**Crème brûlée of the tonka bean
with fruit sorbet
€ 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**