



STARTERS

EUR

½ Maine Lobster mango-coriander salsa, beetroot, cocktail dip	24.00
Variation of tuna Sashimi, pickled and fried tuna, Wasabi, marinated ginger, Wakame salad	17.00
Carpaccio from Wagyu beef with sautéed ceps, grated Parmesan, rocket	19.00
Three Different Tartar the classic one from “dry aged” beef the Asian one from tuna the autumn one with avocado and ceps	19.00
Fried Ceps rocket salad, roast pine seeds, walnut dressing	14.00
Buffalo Mozzarella with vine tomatoes and basil	11.00
Caesar’s Salad	09.00
with sautéed black tiger prawns	14.50
with fried finely-sliced spring chicken	12.00
with grilled finely-sliced beef fillet	15.00

SOUPS

Crème of Hokkaido Pumpkin Soup with fried scallops	11.00
Foamy soup of potatoe and leek, spring chicken-olive roulade	9.00
Consommé of veal with homemade ravioli	7.00



<u>WOK & VEGETARIAN</u>	EUR
Fresh Vegetable Curry with young pointed cabbage, lemon grass, coconut milk, coriander, curry, Basmati rice	14.00
Black Tiger Prawns and Fried Rice Noodles sesame oil, snow peas, carrots, pak-choi bamboo strips, sweet-sour sauce	24.00
Finely-Sliced Beef Fillet fried in a Wok oyster mushrooms, ginger, shallots, Teriyaki sauce, Basmati rice	22.00
Tagliatelle fried ceps, shallots, flat-leafed parsley, cherry tomatoes in cream	14.00
<u>FISH</u>	
Gratinated ½ Lobster Thermidor sauce, leaf spinach, steamed rice	28.00
Whole grilled gilthead capers, thyme, rosemary potatoes, salad	24.00
Grilled Tuna Fillet curry-saté sauce, sautéed pak-choi-mushroom vegetables, sesame potatoes	23.00
Fried Scallops and Black Tiger Prawns shellfish sauce, capers, olives, Tagliatelle	25.50
Grilled Angler Fish Fillet sautéed ceps, white wine sauce, cherry tomatoes, sepia noodles	26.00
<u>MEAT</u>	
Wiener Schnitzel cranberries, baked potatoes, cucumber salad	22.00
Grilled saddle of Veal marinated with sage and herbs, sautéed ceps, potato gratin	28.00
Roast Breast of Barbary Duck pomegranate jus, glazed market vegetables, parsnip purée	23,00
Grilled Rack of Lamb <i>Ireland's Finest</i> , Madeira jus, green beans, thyme potatoes	27.00



**US Beef and Argentinean Angus Beef
Irish “Dry Aged” Beef from the Lavastone grill**

US Longhorn and Hereford cattle spend the first eight months on the pastures in Nebraska and South Dakota. They are then moved to feedlots where they are fed for at least 150 days with corn. It is the corn that gives the steak its distinctly marbled texture.

Argentinean steak is considered to be absolutely natural.

The Angus cattle there have really a lot of freedom and feed exclusively on natural forage crops.

Selected Irish Donald Russell cattle that are raised in a natural way. “Dry aged” means dry ageing of the meat for 21 days. Following the loss in weight, the flavour of the meat juices goes into the meat, leading to a unique meat quality.

Entrecôte / rib eye steak 300 g
thick slice from the tenderloin

Irish Donald Russell, „dry aged“	25.00
US beef	29.00

Rump steak / striploin 250 g
thick slice from the ribeye

Argentinean Angus beef	24.00
US beef	29.00

Fillet steak / tenderloin 200 g
finest tenderloin steak

Argentinean Angus beef	29.00
US beef	34.00

Chateau briand / thick slice of fillet of beef, 600g Cgrilled mushrooms, sautéed vegetables, Madeira- Jus, potatoe gratin	79.00
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Our steak sauce is served with all steak dishes

SIDE DISHES

	Café de Paris butter	2.00
1	Potato gratin	3.90
	Pommes frites	3.90
	Leaf spinach	3.90
	Market-fresh vegetables	3.90
	Seasonal salad	3.90

PRICES INCL. SERVICE AND 19 % VAT.