STARTERS

Beef Carpaccio — 19
Olive oil, Parmesan

Burrata — 15
On tomatoes, basil, salad

Consommé with Celestine — 10

Classic Beef Tartare — 19

Tuna Tartare — 20
With avocado and mango

Cream of mushroom soup — 10

Shrimps 250 g — 25
Garlic, chili, rosemary, thyme, olive oil

Shrimps 500 g — 45
Garlic, chili, rosemary, thyme, olive oil

Black Angus & Wagyu meatballs · New York style — 25
In tomato sauce, gratinated with Parmesan cheese

Breaded meatballs — 18
On cheese sauce

PAN–SEAREDFISH

Pan-seared salmon — 35
Potato–celery purée with lemon butter

Pan-seared tuna — 40
Potato–celery purée with lemon butter

Important notice to our guests:
If you have any allergies or intolerances, please inform our staff. We will be happy to advise you on suitable dishes and ingredients.

Wichtiger Hinweis an unsere Gäste:
Wenn Sie Allergien oder Unverträglichkeiten haben, informieren Sie bitte unser Personal. Wir beraten Sie gerne zu geeigneten Gerichten und Zutaten.

SALADS

Caesar Salad — 12
Parmesan, croutons

Caesar Salad with shrimps — 20

Caesar Salad with beef strips — 23

Large mixed salad with Tomato Cucumber and beef tenderloin strips — 22

EXCLUSIVE SELECTION
JACKS CREEK

Australia · 50% Wagyu / 50% Black Angus · Marble Score 7

Served with mashed potatoes, green asparagus, baby broccoli & baby carrots.

Grilled ribeye · entrecôte — 90
350 g

Grilled strip loin · rump steak — 85
250 g

JAPAN PREMIUM CUTS

Japan · Akune · A5 Wagyu
Served with mashed potatoes, green asparagus, baby broccoli & baby carrots.

Grilled wagyu tenderloin · filet — 110
250 g

Grilled wagyu strip loin · rump steak — 89
250 g

Grilled wagyu ribeye · entrecôte — 95
350 g

GRILLED BEEF

Origin: USA · Greater Omaha Packing · US Prime Beef
Served with mashed potatoes, green asparagus, baby broccoli & baby carrots.

Grilled beef tenderloin · filet 200 g	*65*
Grilled beef tenderloin · filet 300 g	*80*
Grilled New York strip loin · rump steak 200 g	*45*
Grilled New York strip loin · rump steak 300 g	*60*
Grilled ribeye 350 g	*65*
Grilled flank steak 300 g	*49*
Grilled flank steak 600 g	*79*
Grilled tomahawk 1.1 kg	*130*
Grilled chateaubriand 600 g	*150*
Grilled porterhouse 1.1–1.2 kg	*160*
Grilled T-bone steak 600–700 g	*90*
Mixed grill platter · for two persons *150 g beef tenderloin, 200 g strip loin & 200 g flank steak — sliced and served.*	*135*

Information on our meat dishes:
The indicated weights refer to the raw product. Please note that cooking results in a natural loss of weight.

Hinweis zu unseren Fleischgerichten:
Die angegebenen Grammzahlen beziehen sich auf das rohe Produkt. Bitte beachten Sie, dass beim Garen ein natürlicher Gewichtsverlust entsteht.

SIDES & EXTRAS

Red wine jus	*8*
Green pepper cream sauce	*7*
Sauce béarnaise	*7*
Chimichurri	*5*
Herb butter	*4*
French fries	*6*
Truffle fries	*10*
Sautéed noble mushrooms	*10*
Baby broccoli	*9*
Creamy baby spinach	*8*
Grilled green asparagus	*10*
Baby carrots	*8*
Mashed potatoes with truffle	*10*
Mashed potatoes with Parmesan	*9*

DESSERTS

Strawberry New York cheesecake	*12*
Hot chocolate cake *With vanilla ice cream*	*12*

APERITIF

Manhattan	*0,10 l*	*11*
Monkey Shoulder Whiskey, Vermouth Rosso, Angostura		
Monkey Shoulder Old Fashioned	*0,10 l*	*12*
Monkey Shoulder Whiskey, Angostura, Orange, Sugar		
Hendricks Gin & Tonic	*0,25 l*	*12*
Hendricks Gin, Thomas Henry Tonic Water		
Amalo & Tonic	*0,25 l*	*13*
Amaro Bitter, Thomas Henry Tonic Water		
Negroni	*0,12 l*	*12*
London Gin, Vermouth Rosso, Campari		
Martini	*0,12 l*	*12*
London Gin, Vermouth Dry, Olive		
Aperol Spritz	*0,35 l*	*12*
Aperol, Winzersekt		
Raumland Weißer Traubensecco (Alcohol-free)	*0,15 l*	*9*
Raumland · Flörsheim-Dalsheim, Germany		
Riesling Winzersekt	*0,15 l*	*11*
Weingut Peter Stolleis · Pfalz, Germany		

WINESBYGLASS

WHITE

Chardonnay · Monterey	*0,10 l*	*8*	*0,25 l*	*16*
Hess Winery · California, USA				
Riesling · Stresskiller	*0,10 l*	*8*	*0,25 l*	*16*
Weingut Peter Stolleis · Pfalz, Germany				
Grauburgunder	*0,10 l*	*8*	*0,25 l*	*16*
Karl Pfaffmann · Pfalz, Germany				

ROSÉ

Cuvée Rosé · Spätburgunder	*0,10 l*	*7*	*0,25 l*	*14*
Weingut Peter Stolleis · Pfalz, Germany				

RED

Syrah · Columbia Crest	*0,10 l*	*8*	*0,25 l*	*16*
Columbia Crest · Washington State, USA				
Cabernet Sauvignon	*0,10 l*	*8*	*0,25 l*	*16*
Hess Winery · California, USA				
Zinfandel · 1000 Stories	*0,10 l*	*10*	*0,25 l*	*20*
1000 Stories · California, USA				

BEER

Benediktiner Hell vom Fass	*0,30 l 4,50 | 0,50 l 6,00*
Benediktiner Hefeweizen *Weich, fruchtig, feine Banane.*	*0,50 l 5,00*
Benediktiner Hefeweizen Alkoholfrei *Malzig, frisch, harmonisch.*	*0,50 l 5,00*
Köstritzer Schwarzbier *Röstmalz, mild herb.*	*0,33 l 4,00*
Paulaner Kristall *Klar, feinfruchtig, spritzig.*	*0,50 l 5,00*
Brooklyn Lager *Kalthopfig, blumig.*	*0,33 l 5,50*
Berliner Berg Lager *Malz, Gras, Frucht.*	*0,33 l 5,50*
Berliner Berg Pale Ale *Zitrus, Frucht, Pinie.*	*0,33 l 5,50*
BRLO Porter *World Best Porter 2017.*	*0,33 l 5,50*
BRLO Naked Alkoholfrei *Alkoholfrei.*	*0,33 l 5,50*

WATER&SOFTS

Mineral Water · Naturel · Still · Classic · Sparkling	*0,275 l 3,50 | 0,75 l 8,00*
Tab Water	*1,0 l 3,00*
Coca-Cola · Coca-Cola Zero · Fanta · Sprite · Mezzo Mix	*0,20 l 3,50 | 0,40 l 5,50*
Apple Juice	*0,20 l 3,50 | 0,40 l 5,50*
Orange Juice	*0,20 l 3,50 | 0,40 l 5,50*
Rhubarb Nectar	*0,20 l 4,00 | 0,40 l 5,50*
Passion Fruit Juice	*0,20 l 4,00 | 0,40 l 5,50*
Thomas Henry Tonic Water	*0,20 l 4,00*
Thomas Henry Ginger Ale	*0,20 l 4,00*

O B S T B R A N D · 4 cl

Moorbirne · Scheibel	*12 €*
Zuger Kirsch · Etter	*14 €*
Moro Orange · Etter	*14 €*
Pflümli · Etter	*14 €*
Williamsbirne · Etter	*14 €*
Himbeere Wallis · Etter	*14 €*
Haselnuss · Etter	*14 €*
Obstbaum · Etter	*14 €*
Tresterbrand · Spätburgunder · Fürst	*12 €*
Hefebrand · A. Diehl	*8 €*

G I N · 4 cl

Berliner Brandstifter	*7 €*
mit Thomas Henry Tonic Water	*10 €*
Humboldt Gin · Berlin	*7 €*
mit Thomas Henry Tonic Water	*10 €*
Tanqueray	*8 €*
mit Thomas Henry Tonic Water	*11 €*
Hendrick's	*9 €*
mit Thomas Henry Tonic Water	*13 €*
Brooklyn Gin	*9 €*
mit Thomas Henry Tonic Water	*12 €*
Monkey 47	*9 €*
mit Thomas Henry Tonic Water	*12 €*

V O D K A · 4 cl

Grey Goose · France	*9 €*
Crystal Head · Newfoundland	*10 €*

KAFFEE

Espresso	3 €
Espresso Doppio	5 €
Kaffee	3,50 €
Cappuccino	4,50 €
Latte Macchiato	5 €

TEE

Grüner Tee · Bio Green Tea · Organic	3 €
Kamillentee · Bio Chamomile Tea · Organic	3 €
Kräutertee · Bio Mountain Herb Tea · Organic	3 €

GRAPPA · 4 cl

Grappa Lo Chardonnay Monovitigno · Nonino Aged in barriques	10 €
Grappa AnticaCuvée® Riserva · Nonino Barrique cuvée	10 €

PORT · 5 cl

Graham's 10 Year Old Tawny Port	8 €
Graham's 20 Year Old Tawny Port	16 €

CALVADOS · 4 cl

Domaine Dupont Calvados Hors d'Âge	10 €

COGNAC · 4 cl

Hennessy V.S.O.P.	12 €
Martell XO	20 €

RUM · 4 cl

Don Papa 7 Years · Philippines	12 €
El Dorado 12 Years · Guyana	12 €
Dos Maderas PX 5+5 Guyana · Barbados	14 €