

STARTERS

Bread of Craft Julius Brantner	6
organic sourdough bread with thick crust, homemade spread, salted butter	
Beef Tatare	19 25
shallots sour cream, Master Cut beef bacon, roasted malt bread	
Carpaccio of Irish Hereford	19
truffle-lemon-mayonnaise, parmesan , lettuce	
Tarte Flambée "Grill Style"	28
crème fraîche, leek, truffle	
Shrimp Cocktail	18
romana salad, citrus fruits, roasted toast bread	
Smeared Scallop	21
miso eggplant, wasabi, grilled cherry tomato	
Tuna Taco	22
smokey tuna tartare, nori sheet, avocado, yuzu	
Marinated Asparagus Tips & Burrata	19
colorful tomatoes, wild garlic, asparagus tomato essence	
Goat Cheese Crème Brulée	19
medlar, ginger, blood sorrel, garden herb emulsion	
Etagere for 2 Persons	56
1/2 pound of prawns with black garlic cream, marinated asparagus tips, colorful tomatoes, burrata, wild garlic, asparagus tomato essence, beef tartare on roasted malt bread & shallot sour cream	

SALADS

Ceasar Salad "Grill Style"	
parmesan crisp & master cut beef bacon	small – 12 large – 16
Salad Bowl	
avocado, asparagus, cherry tomatoes, herbs	small – 12 large – 16
with beef fillet tips	23
with black tiger prawns	26
with tuna tataki	32
Lettuce	9.5
vinaigrette, herbs & tomato concassée	

CAVIAR

„Gold Selection“ 30g	62
crème fraîche, baked egg, chives & toast	
Tagliatelle	78
30g Caviar, nage & spring leek	
Grillionaire Toast	84
30g Caviar, beef tatare & sour cream	

SOUTH BEND GRILL

Hereford Roastbeef (Gb) 300G – 39
Donald Russell, 5 weeks dry aged, intense flavor

Black Angus Rib Eye (Ger) 350G – 54
fine fat veins, fine meat fiber & tender beef

Atter Ox Premium Dry Aged Rib Eye (Aut) 300G – 56 / 500G – 85
Galloway, strong aroma, fine marbling

Mecklenburger Fleckvieh Fillet (Ger) 150G – 29 / 200G – 37 / 300G – 56
juicy & spicy in taste

Hereford Fillet (Irl) 150G – 33 / 200G – 42 / 300G – 63
on bone dry aged, buttery-nutty taste

Buffalo Fillet Of Lake Constance (Ger) 150G – 38 / 200G – 49 / 300G – 73
intensive own taste, high in minerals, meaty bite

Wagyu Fillet (Aus) Bms 4-5 150G – 65 / 200G – 88 / 300G – 127
extremely delicate & very fine marbling

 **Chateaubriand of Fleckvieh (Ger)** 600G – 105
double fillet

 **"Grill Tasting"** 179
200g Hereford fillet, 200g Buffalo fillet, 200g Wagyu fillet

Rack Of Lamb (Irl) 36
200g, garden herb pesto

Stuffed Corn Poulards 38
with morel-asparagus ragout, grilled green asparagus, truffle foam

You can upgrade your steak with Truffle Crust (+7) or as Surf & Turf with ½ Spiny Lobster Tail (47.5) or ½ Pound Of Prawns (17.5)

BURGER

Wagyu Cheeseburger 28
full blood Wagyu, medium, cheddar, truffle-ketchup, caramelized onions, ceasar salad, french fries

Beyond Meat Burger 23
cheddar, truffle ketchup, caramelized onions, ceasar salad, french fries

MORE THAN MEAT

Tuna Tataki grilled, wasabi mayonnaise	ca. 200g – 35
Spiny Lobster Tail grilled and gratinated with béarnaise	ca. 500g – 95
Rock Octopus	ca. 200g – 29
Pound Of Black Tiger Prawns black garlic cream	35
Dover Sole For 2 People	ca. 900g – 69
Truffle Tagliatelle tomato concassée, truffle cream, fresh summer truffle	29
Baked Artichoke cous cous, au gratin, yoghurt, Razel el hanout	24

SIDE DISHES

Grilled Green Asparagus miso mayonnaise, hazelnut, grapefruit	8
Baby Spinach marinated lukewarm, lime, chili, roasted garlic, sesame	6
Grilled Shallot Confie wild herb pesto	6
Oyster Mushrooms smoked cream cheese, beef bacon, sundried tomatoes	8
Ratatouille	6
French Fries	6
French Fries With Truffle & Parmesan	9.5
Baked Bavarian Croissant With Sour Cream & Lardo	7
Mashed Potatoes & Herbs	7

SAUCEN

Béarnaise	4.5
BBQ	4.5
White Truffle Sauce	7.5
Bourbon Pepper Sauce	6.5
Herb Butter	3
Chili Pesto	3