

STARTERS

| | | |
|---|---------------------------------|-----------|
| Bread of Craft Julius Brantner | | 6 |
| organic sourdough bread with thick crust, homemade spread, salted butter | | |
| Beef Tatare | small 21 large 27 | |
| shallot sour cream, Master Cut beef bacon, roasted malt bread | | |
| Carpaccio of Irish Hereford | | 21 |
| truffle-lemon-mayonnaise, parmesan , lettuce | | |
| Tarte Flambée "Grill Style" | | 29 |
| crème fraîche, leek, truffle | | |
| Shrimp Cocktail | | 19 |
| romaine salad, citrus fruits, roasted toast bread | | |
| Snow Crab Tatare | | 21 |
| kale, beetroot, buttermilk-parsley sauce, malt bread chip | | |
| Pickled Char | | 19 |
| colorful lentils salad, curd-jalapenos cream, green paprika gazpacho | | |
| Hummus | | 18 |
| grilled oyster mushrooms, backed chickpeas, beet, cress | | |
| Poached Egg | | 19 |
| potato sour cream, baby spinach salad, truffle espuma, winter truffle, malt bread chip | | |
| Etagere for 2 Persons | | 58 |
| 1/2 pound of prawns with miso-yuzu aioli hummus, oyster mushrooms, chickpeas, beet, cress beef tartare on roasted malt bread & shallot sour cream | | |

SALADS

| | |
|---|------------------------------------|
| Cesar Salad "Grill Style" | small 12 large 16 |
| parmesan crisp & master cut beef bacon | |
| Salad Bowl | small 14 large 18 |
| leaf salad, avocado, pomegranate, poached egg | |
| in addition: | |
| with beef fillet tips | +9 |
| with black tiger prawns | +11 |
| with tuna tataki | +14 |
| Lettuce | 9.5 |
| vinaigrette, herbs & tomato concassée | |

CAVIAR

| | |
|---|-----------|
| „Gold Selection“ 30g | 65 |
| crème fraîche, baked egg, chives & toast | |
| Spaghettoni | 77 |
| „Gold Selection“ 30g, nage, spring leek | |
| Grillionaire Toast | 77 |
| „Gold Selection“ 30g, beef tatare, sour cream | |

SOUTH BEND GRILL

Simmentaler Roastbeef (DEU) 300G – 37
bavarian pasture-raised beef from lake constance, aged on the bone

Rib Eye of Bavarian Grass-Fed Cattle (DEU) 350G – 57
dry aged heifer of lake constance, fine fat veins, fine meat fiber

Atter Ox Premium Dry Aged Rib Eye (AUT) 300G – 59 / 500G – 89
Galloway, strong aroma, fine marbling

Mecklenburger Fleckvieh Fillet (DEU) 150G – 29 / 200G – 38 / 300G – 57
juicy & spicy in taste

Hereford Fillet (IRL) 150G – 35 / 200G – 47 / 300G – 65
on bone dry aged, buttery-nutty taste

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

Wagyu Fillet (IRL) BMS 4 150G – 66 / 200G – 89 / 300G – 129
extremely delicate & very fine marbling

 **Chateaubriand of Fleckvieh (DEU)** 600G – 112
double fillet

 **"Grill Tasting"** 183
200g Hereford fillet, 200g Buffalo fillet, 200g Wagyu fillet

Saddle Of Lamb (DEU) 39
approx. 200g, medium grilled, herb crust

Grilled Quail Breast 34
potato mousseline, kohlrabi-morels ragout, portwine jus

You can upgrade your steak with Truffle Crust (+8) or as Surf & Turf with Carabinero (+9 per pcs) or ½ Pound Of Prawns (+18)

BURGER

Wagyu Cheeseburger 29.5
full blood Wagyu, medium, master cut beef bacon, cheddar, truffle-ketchup, caramelized onions, ceasar salad, french fries

Beyond Meat Burger 27
cheddar, truffle ketchup, caramelized onions, ceasar salad, french fries

MORE THAN MEAT

| | |
|---|---------------|
| Tuna Tataki rare grilled, miso-yuzu aioli | ca. 200g – 35 |
| Carabinero (ESP) sashimi quality, miso-yuzu aioli | 5 pcs – 45 |
| Rock Octopus | ca. 300g – 35 |
| Pound Of Black Tiger Prawns with miso-yuzu aioli | 36 |
| Baby Turbot For 2 People | ca. 800g – 85 |
| Cauliflower baked & cream, kale, pomegranate | 24 |
| Truffle Ravioli truffled white wine sauce, tomato concassée, parmesan | 28 |

SIDE DISHES

| | |
|---|----|
| Cream Spinach herb croûtons | 7 |
| Smokey Bean Cassoulet bacon espuma | 7 |
| Kohlrabi-Morels Ragout baked kale | 8 |
| Pak Choi peanut-mayonnaise, pomegranate | 7 |
| Ratatouille | 7 |
| French Fries | 6 |
| French Fries With Truffle & Parmesan | 9 |
| Grenaille Potatoes stuffed with beef bacon- parmesan cream, lovage sour cream | 7 |
| Truffled Potatomousseline | 12 |

SAUCES

| | |
|------------------------------|-----|
| Béarnaise | 5 |
| BBQ | 4.5 |
| White Truffle Sauce | 8 |
| Portwine Shallots Jus | 7 |
| Herb Butter | 3 |
| Chili Pesto | 3 |

