

STARTERS

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| 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 |
| asparagus salad, dried tomatoes, malt bread chip, buttermilk-chervil sauce | | |
| Norwegian Salmon | | 19 |
| pickled, artichoke, fennel, apple 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 peanut mayonnaise hummus, oyster mushrooms, chickpeas, beet, cress beef tartare on roasted malt bread & shallot sour cream | | |

SALADS

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| Ceasar Salad "Grill Style" | small 12 large 16 |
| parmesan crisp & master cut beef bacon | |
| Salad Bowl | small 14 large 18 |
| leaf salad, asparagus, tomatoes, 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

Simmentaler Fillet (DEU) 150G – 29 / 200G – 38 / 300G – 57
pasture-raised beef from lake constance, 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 36
potato mousseline, grilled green asparagus, portwine shallot 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 32
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

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| Tuna Tataki rare grilled, peanut mayonnaise | ca. 200g – 35 |
| Carabinero (ESP) sashimi quality, peanut mayonnaise | 5 pcs – 45 |
| Rock Octopus | ca. 300g – 35 |
| Pound Of Black Tiger Prawns with peanut mayonnaise | 36 |
| Baby Turbot For 2 People | ca. 800g – 85 |
| Green And White Asparagus gratinated, tomato sugo, grenaille potatoes, wild garlic pesto | 29.5 |
| Truffle Ravioli truffled white wine sauce, tomato concassée, parmesan | 28 |

SIDE DISHES

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| Cream Spinach herb croûtons | 7 |
| Smokey Bean Cassoulet bacon espuma | 7 |
| Asparagus-Tomatoragout wild garlic pesto | 9.5 |
| Grilled Wild Broccoli cashew, miso mayonnaise | 8 |
| Spring Vegetables | 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

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

