



WELCOME!

COME AND ENJOY THE OLDEST METHOD OF COOKING MEAT
IN A VERY SPECIAL WAY WHICH GUARANTEES YOU UNIQUE QUALITY.

WE DO NOT SIMPLY GRILL. NO! WE SPOIL OUR CLUB MEMBERS
AND GUEST WHERE MEAT IS CONCERNED BUT ALSO WITH FISH
AND EVERYTHING ELSE THAT CAN BE COOKED ON AN OPEN FIRE.

OUR HAJATEC® GRILL IS EQUIPPED WITH A PATENTED HIGH-TECH
GRILLAGE. IT GIVES AN OPTIMAL PLEASURE OF GRILLING
WITHOUT ANY FAT DIPPING INTO THE EMBER!

GRILLING IS DONE DIRECTLY OVER CHARCOAL, THEREBY
ALL GRILLED FOOD GETS THIS TYPICAL HAJATEC® GRILL FLAVOUR.

OUR CHARCOAL CONSISTS OF 2 VARIETIES MARABU WOOD
AND COCONUT HUSK, - PURE NATURAL PRODUCTS WHICH
ALSO SUPPORTS SUSTAINABILITY.

CONCLUSION:

ENJOY THE HEALTHIEST WAY OF EATING -
EATING FOOD GRILLED OVER AN OPEN FIRE.

AS ALL OUR MEALS ARE FRESHLY PREPARED
WE ASK YOU KINDLY FOR YOUR PATIENCE.

**"NO PLEASURE IS TEMPORARY BECAUSE
THE IMPRESSION IT LEAVES BEHIND IS PERMANENT"**

(JOHANN WOLFGANG VON GOETHE)

ENJOY YOUR MEAL.





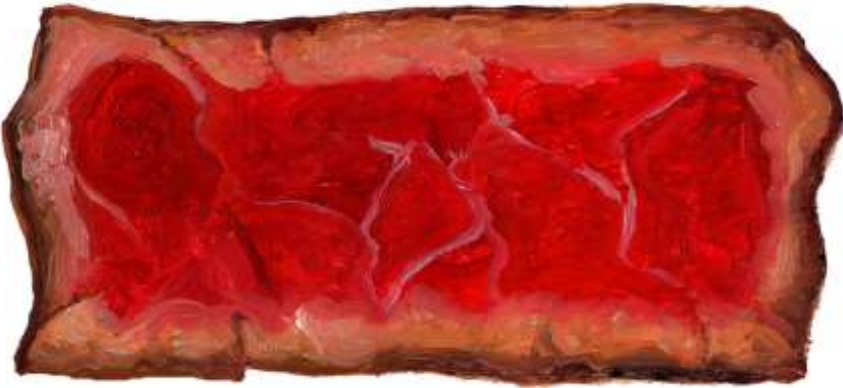
GOLDHORN BEEFCLUB

COOKING LEVELS



CA. 46°C – RAW BLUE RARE – VERY RARE (115°F)

SEARED ON THE OUTSIDE. COMPLETELY RED INSIDE.



CA. 49°C - RARE (120°F)

SEARED AND STILL RAW 75% INSIDE.



CA. 52°C MEDIUM RARE (126°F)

SEARED WITH 50% RAW CENTRE.



CA. 57°C PINK - MEDIUM (134°F)

SEARED OUTSIDE. 25% PINK INSIDE.



CA. 66°C - MEDIUM WELL (150°F)

DONE THROUGHOUT WITH A SLIGHT HINT OF PINK.



CA. 71°C - WELL DONE (160°F)

WELL-DONE. 100% BROWN.

THE MEAT MOTIVES ARE GRAPHIC ILLUSTRATIONS AND
CAN DIFFER IN SHAPE AND COLOUR FROM NATURAL PRODUCT.



IMPORTANT INFORMATION!

KOBE AND WAGYU BEEF

CONSUMPTION IN LARGE QUANTITIES OF THIS NOBLE AND HIGH QUALITY MEAT IS NOT ALWAYS WITHOUT PROBLEMS.

ITS VERY HIGH FAT CONTENT CAN BE PROBLEMATIC FOR THE STOMACH (A BMS OF 9 – 12 [BEEF MARBLING LEVEL] CORRESPONDS TO A 50-70% FAT PROPORTION).

WE RECOMMEND THEREFORE SUITABLE PORTIONS (APPROX. 100-150G) PER MEAL. THE BEEF IS AS A RULE SLAUGHTERED AFTER 2 ½ - 5 YEARS THEIR MEAT PROPORTION IS RELATIVELY HIGH AS THEY ARE FULLY GROWN.

IF WE HAD TO CUT A 100G STEAK FOR YOU FROM THE HIGH RIP (RIB-EYE) IT WOULD BE ONLY A FEW MILLIMETRES THICK AND TASTES THEREFORE MORE LIKE A CARPACCIO THAN A STEAK.

IN ORDER TO OFFER YOU A SUITABLE 100G-150G STEAK THICKNESS OF APPROX. 2CM WE SERVE YOU THE WAGYU / KOBE BEEF (RIB EYE) IN SMALL STICKS OF APPROX. 2X2 CM.

CHARCOAL GRILL INSTEAD OF FRYING PAN

AS WE PREPARE OUR STEAKS EXCLUSIVELY ON THE CHARCOAL GRILL AND THIS COOKING METHOD GUARANTEES A MUCH HIGHER QUALITY THAN BY USING A FRYING PAN, WE HAVE A SURCHARGE OF 1.50 EURO PER STEAK WHICH IS ALREADY INCORPORATED INTO THE PRICE.



GOLDHORN BEEFCLUB

MEAT PROGRESSION

“Patience has its reward”

PROGRESSION OF A 4 CM STEAK (MEDIUM 56°C)

FROM THE MATURING CABINET TO THE TABLE.



1. MATURING CABINET

(HERE THE MEAT MATURES AT CA. 2°C)



2. ACCLIMATISATION

(IN THE KITCHEN AT ROOM TEMPERATURE FOR 10 MIN.)



3. GRILL

(ON THE GRILL AT 350°C FOR ABOUT 4 MIN)



4. GRILL WITH A LID

(FOR ABOUT 15 MIN AT CA. 160°C)



5. HOLDOMAT

(FOR ABOUT 10 MIN AT CA. 52°C TO REST)



6. GRILL

(FOR ABOUT 2 MIN AT CA. 350°C TO HEAT THE SURFACE)



7. ARRANGING OF PLATE

(THE STEAK IS PLATED UP AND SERVED CA. 4 MIN)

A STEAK OF 4 CM THICKNESSES NEEDS ABOUT 45 MIN FROM ORDERING TO SERVING.

(THE DURATION OF THE PREPARATION DEPENDS ON THE LEVEL OF MATEURITY, THICKNESS, AND SIZE OF THE STEAK)



SOUPS ^{6,9}

PLEASE ASK OUR STAFF FOR INFORMATION	€
SEASONAL SOUP	10
CONSOMMÉ WITH BOVINE CHEEKS AND JULIENNED VEGETABLES. ^{6,9}	8
CREAM OF SWEET POTATO SOUP WITH CHORIZO AND SAGE. ⁹	9

APPETIZERS

BABY LEAF SALAD WITH CHAMPAGNE DRESSING, CUCUMBER, DRIED TOMATOES AND PEPPERS. ^{6,7}	8
LEAF SPINACH SALAD YOUNG SPINACH WITH ACCOMPANIED WITH TRUFFLES. ^{6,7}	12
WATER CRESS SALAD TOSSED IN ORANGE DRESSING, WITH CHERRY TOMATOES, CUCUMBER AND TWO SATÉ SPITS (DRY-AGED-BEEF). ^{7,10}	19
LAMB'S LETTUCE WITH CHOPPED EGG AND ROASTED BACON, PREPARED WITH A HONEY-MUSTARD-DRESSING.	10
GOLDHORN-SALAD IN A RASPBERRY-MINT-DRESSING, PREPARED WITH LEAF LETTUCE, CUCUMBER, CHERRY TOMATOES, BEETROOT AND GARNISHED GOAT CHEESE.	10
BUFFALO MOZZARELLA WITH FRESH BUFFALO MOZZARELLA, RASPBERRY MOUSSE AND BASIL. ¹⁴	14
BURRATA MOZZARELLA BURRATA DI BUFALA LOCALLY SOURCED ON A BED OF RADICCHIO AND RUCOLA WITH CHERRY TOMATOES, ORANGE DRESSING WITH MINT AND BASIL. ⁶	12
SMALL WAGYU BURGER FINEST WAGYU BEEF (50G) GRILLED OVER CHARCOALS WITH RED ONIONS-CINNAMON COMPOTE AND PINEAPPLE MANGO CHUTNEY. ^{4,6}	16



STARTERS

€

CLUB-TARTAR

RECOMMENDED

16

HAND-CHOPPED BEEF-FILLET (90G) PREPARED WITH A HOMEMADE TARTAR SAUCE TOPPED WITH A QUAILS EGG SCENTED WITH CALVADOS, SERVED WITH TOAST. ^{1,6,10}

BEEF CARPACCIO

(GOLDHORN-STYLE)

18

FROM FILLET ON A MUSHROOM-TOMATOES-ENSEMBLE, WITH LIME WHEY, A TÊTE DE MOINE ROSE, ROASTED PINE KERNELS AND A HINT OF LETTUCE.

TUNA TATAR

17

FINEST SASHIMI-TUNA IN A TERIYAKI SESAME SAUCE, WITH A HINT OF LIME ON FRESH GUACAMOLE.

A SEAFOOD TRIO

18

GRILLED TUNA „SASHIMI“, WITH PRAWNS AND SCALLOPS ON GUACAMOLE AND TOMATO-SALSA. ^{3,5,11,12,14}

CHILI-BREAD

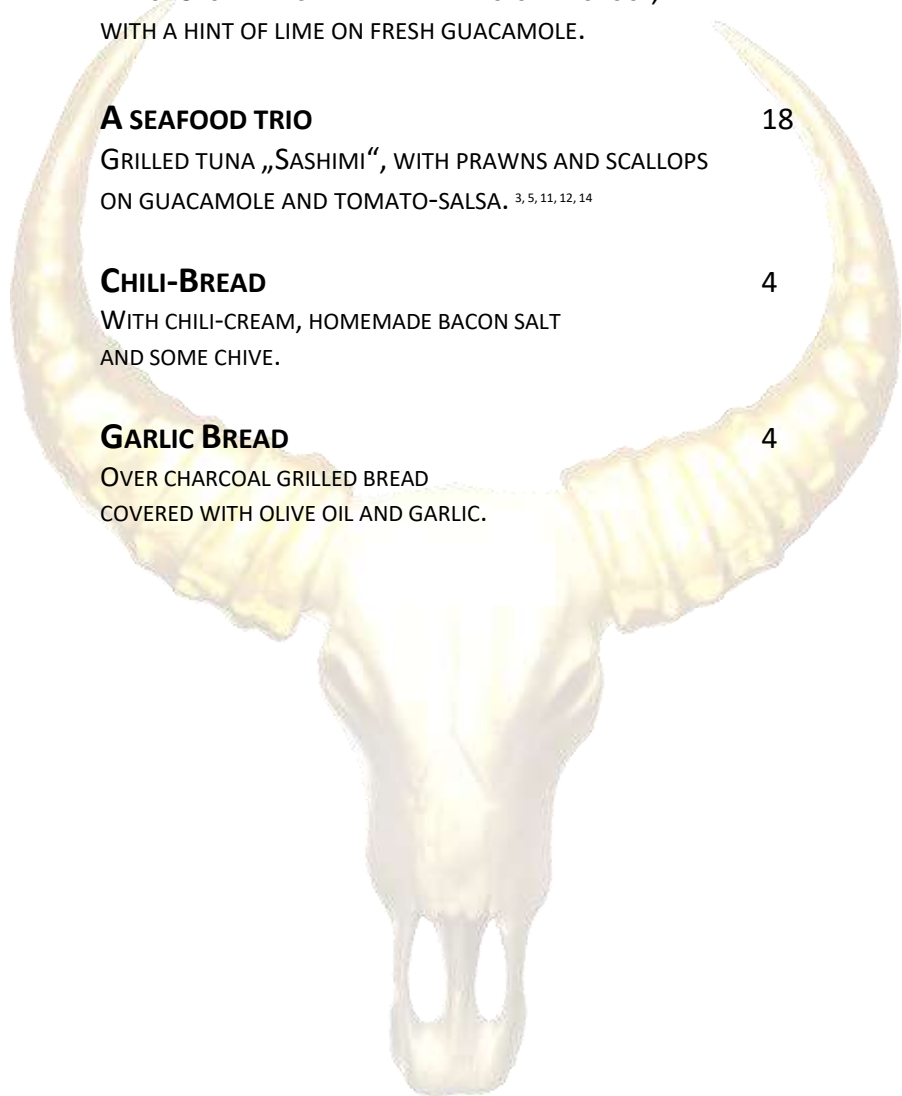
4

WITH CHILI-CREAM, HOMEMADE BACON SALT AND SOME CHIVE.

GARLIC BREAD

4

OVER CHARCOAL GRILLED BREAD COVERED WITH OLIVE OIL AND GARLIC.





YOU LOVE BEEF?

LET YOURSELF BE INSPIRED BY THE EXCLUSIVE, IN-HOUSE MATURING CABINETS AND LET US SEDUCE YOUR TASTE BUDS



HARTMUT „JOSH“ JABS / DIPL.- MEATSOMMELIER

WHAT CAN YOU EXPECT FROM US?

YOU CAN LOOK FORWARD TO HIGH QUALITY PRIME MEAT FROM OVER 20 CATTLE BREEDS FROM AROUND THE WORLD - DIRECTLY FROM OUR OWN MATURING CABINET AMONGST OTHERS SIMMENTAL CATTLE, BLACK ANGUS, BROWN SWISS CATTLE, HEREFORD, WHITE BLUE BELGIAN CATTLE, CHIANINA, OMAKUH, AUBRAC, GALLOWAY, YELLOW CATTLE, PIEMONTESE, BLONDE D'AQUITAINE, LIMOUSIN, DEXTER, CHAROLAIS, WAGYU, KOBE OZAKI, BISON, AND BUFFALO ...

WHAT PLEASURES TO THE TASTE BUD DOES OUR MATURING CABINET REVEAL?

YOU CAN CHOOSE FROM OVER 20 DIFFERENT CATTLE BREEDS VARIOUS CUTS APART FROM OUR PATENTED BLACK MATURING CUTS - A WORLD UNIQUE SELECTION.

HOW DO YOU ORDER YOUR FAVOURITE CUT?

YOU CHOOSE YOUR FAVOURITE CUT FROM THE MATURING CABINET. LABELS ON THE CUT INFORM YOU OF THE BREED AND THE PRICE PER 100G.

AS SOON AS YOU HAVE DECIDED ON A CUT IT WILL BE WEIGHED BY THE MATURING CABINET. CHOOSE THE GRILL LEVEL AND OUR STAFF WILL TAKE IT TO THE OPEN KITCHEN WHERE IT IS GRILLED FOR YOU.



FROM THE MATURING CABINET



ACCORDING TO AVAILABILITY

YOUR CUT IS WEIGHT RIGHT BY THE MATURING CABINET

LOIN / FILLET / TENDERLOIN

THE FILLET CUT IS THE MOST TENDER AND FAVOURITE AMONGST THE CUTS. IT IS FOUND UNDERNEATH THE BACK MUSCLE IN AN AREA THAT IS HARDLY EVER USED. DUE TO THIS ARE FILLET STEAKS ESPECIALLY FINE-GRAINED AND LEAN.

PRICE APPROX. 100G

16 € 123 €



BEEF SIRLOIN / ROAST BEEF

CHARACTERISTIC LAYERING OF FAT MAKES THESE CUTS EXTREMELY SUCCULENT. MATURED ON THE BONE DURING THE DRY-AGED-PROCESS GUARANTEES THE ORIGINAL FLAVOURS OF THE MEET ORIGINAL MEATY FLAVOR. PART OF CATTLE BETWEEN PRIME RIB AND HIP.

PRICE APPROX. 100G

9 € 98 €



PRIME RIB / RIB EYE / ENTRECÔTE

THE PRIME RIB IS THE HIND PORTION OF BEEF. SITUATED BETWEEN THE EIGHTH AND TWELFTH RIB, IT IS FOUND BETWEEN THE BASE OF THE NECK AND THE FURTHER TO THE REAR LOCATED ROAST BEEF.

PRICE APPROX. 100G

11 € 82 €



T-BONE

THE MOST FAMOUS STEAK IN THE WORLD.

THE T-BONE IS RECOGNIZED BY ITS T-SHAPED BONE.

THE T-BONE IS CUT FROM THE BACK OF THE HINDQUARTER.

HEARTY, POWERFUL TASTE.

PRICE APPROX. 100G

11 € 80 €



PORTERHOUSE

THIS STEAK, LIKE THE T-BONE STEAK, IS CUT

WITH THE FILLET AND BONE FROM THE FLAT SIRLOIN CUT.

THE TWO VERY SIMILAR CUTS, DIFFER MAINLY IN THICKNESS AND SIZE OF THE FILLET PORTION.

PRICE APPROX. 100G

13 € 96 €



TERES MAJOR

THIS CUT OF MEAT IS ALSO KNOWN BY THE NAMES PETIT FILLET AND CHUCK TENDER STEAK.

TENDER LIKE FILLET, BUT STRONGER IN TASTE.

PRICE APPROX. 100G

9 € 18 €



TOMAHAWK

THE TOMAHAWK IS A CUT FROM THE PRIME RIB.

AN EYE-CATCHER ON ANY PLATE, EXUDING JUICES

UPON CUTTING. THE REDDISH MEAT IS EQUALLY

PERVADED BY LIGHT MARBLING. THE INCISIVE

BONE INTENSIFIES THE STRONG MEATY FLAVOR.

PRICE APPROX. 100G

9 € 22 €

FLANK

A CUT FROM THE SKIRT, GOURMETS VALUE THIS CUT BECAUSE THE MEAT IS TENDER YET WITH A VERY INTENSE FLAVOR.

PRICE APPROX. 100G



9 € 18 €

SPIDER

BAT-STEAK IS AN EXCEPTIONAL CUT DELICATE TEXTURE, VERY JUICY, HIGHLY MARBLED.

PRICE APPROX. 100G



9 € 18 €

VEGAS STRIP

A CUT FROM THE SHOULDER AREA TO BE PRECISE FROM THE SHOULDER BLADE. VERY LEAN.

PRICE APPROX. 100G



9 € 18 €

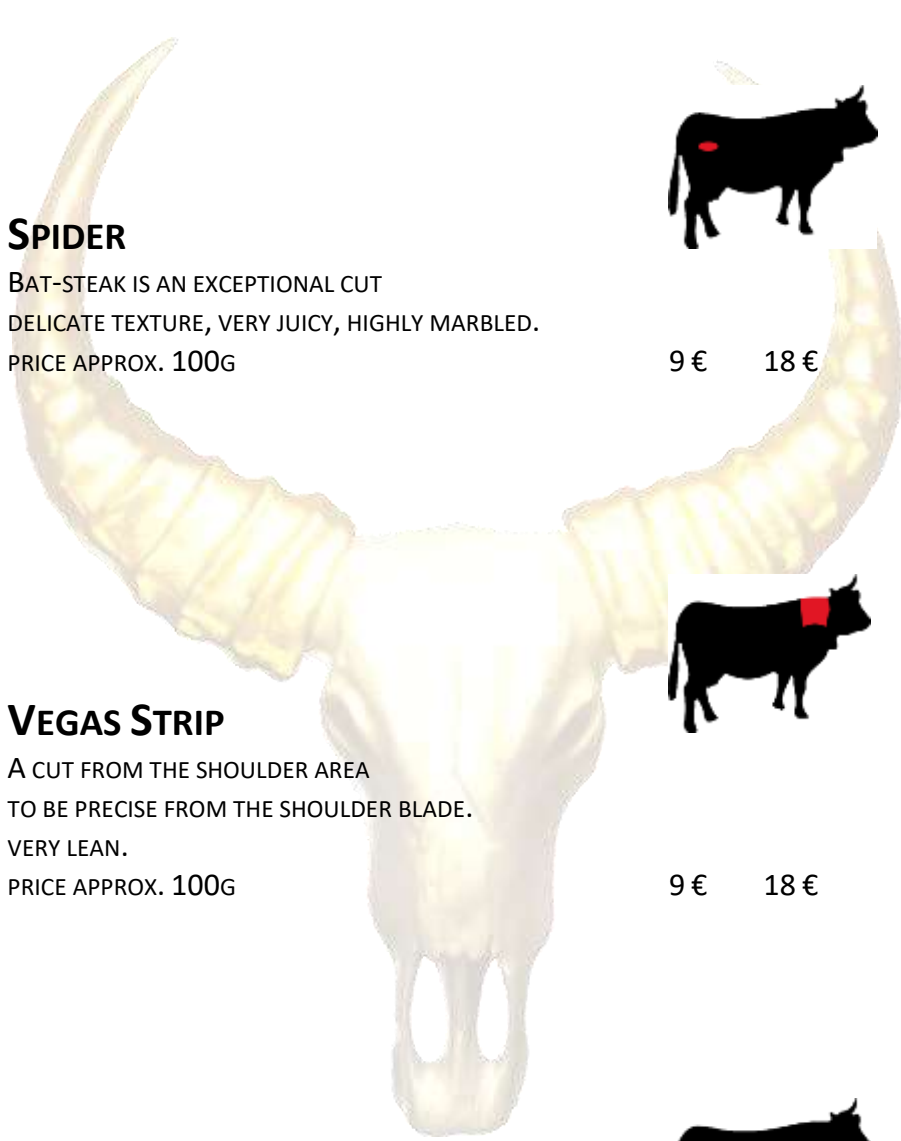
BAVETTE

A CUT FROM THE LOWER ABDOMEN AREA. LONG-GRAINED, VERY LEAN, BUT NEVERTHELESS WITH AN INTENSIVE.

PRICE APPROX. 100G



8 € 16 €





MARINATED CLUB SPIT 4, 7, 13
FOR 2 PEOPLE – APPROX. 900G

WE SERVE AN UNFORGETTABLE GRILL EXPERIENCE!

PREMIUM MEAT MIX OF BEEF BACK CUTS AND SPECIAL CUTS WITH PAPRIKA AND COURGETTES - PREPARED ON OUR PATENTED HAJATEC®-CHARCOAL TABLE GRILL.



THE SPIT IS PREPARED IN THE KITCHEN AND IS THEN GRILLED OVER CHARCOAL AND SERVED MEDIUM RARE.

PLEASE CHOOSE YOUR SIDE DISHES, SAUCES, AND DIPS FROM THE MENU OR LET OUR STAFF ADVISE AND HELP YOU.

PLEASE NOTE: IN ORDER FOR THE MEAT NOT TO COOK THROUGH, PLEASE TURN THE SPIT EVERY FIVE MINUTES CLOCKWISE TO THE SETTINGS 3, 6, 9, AND 12.



100G/ 12.00 EURO

IMPORTANT: NO COMPLAINTS CAN BE ACCEPTED DURING LIVE COOKING REGARDING THE GRILLED MEAT.



CLUB SPECIALS

€

WAGYU-BURGER

28

FINEST WAGYU BEEF (170G) GRILLED OVER CHARCOAL WITH HOMEMADE LIME MAYONNAISE ON A BED OF WILD HERB SALAD WITH HEARTY BARBEQUE SAUCE, SERVED IN A CRUNCHY GRILLED MAIZE ROLL AND WITH FARMER'S POTATOES.

SURF & TURF

79

GRILLED BEEF FILLET APPROX. 300G WITH LANGOUSTINE.

BEEF APERETIVO

32

FINE BEEF STIPS APPROX. 150G WITH SAUTÉED ONIONS IN A PORT SAUCE.

SURPRISE (FOR TWO PEOPLE)

100G

15

DRY-AGED-BEEF-MIX (FROM 900G) GRILLED SERVED ON A PLATTER.

MUMMY MEAT – BLACK MATURING

AS THE NAME ALREADY INDICATES, THESE ARE STEAKS COVERED WITH BANDAGES AND CHARCOAL WHICH MATURE FOR 12 WEEKS. THIS MATURING PROCESS HAS BEEN DEVELOPED BY US AND IS PROTECTED BY PATENT.
FILLET 100G

28

THE MOST EXPENSIVE STEAK IN THE WORLD (2 WEEKS IN ADVANCE ORDER REQUIRED)

THREE COOKS PREPARE IN APPROX. 3 HOURS OVER A CHARCOAL GRILL AN APPROX. 800G KOBE FILLET WITH THE HIGHEST MARBLING LEVEL USING THE FINEST INGREDIENTS.

(FOR FURTHER INFO PLEASE VISIT OUR HOMEPAGE OR OUR APP)

100G

500

800G

4000



STEAKS A LA CARTE



LENDE / FILLET / TENDERLOIN

FILLET IS THE MOST TENDER AND FAVOURITE CUT OF MEAT. IT IS FOUND UNDERNEATH THE BACK MUSCLE IN AN AREA THAT IS HARDLY EVER USED. DUE TO THIS THE FILLET STEAKS ARE ESPECIALLY FIN-GRAINED AND LEAN.

BLACK ANGUS (US)	APPROX. 250G	350G	500G
US BLACK ANGUS BEEF IS RANKED AMONG THE SUPERIOR CATTLE BREEDS AND IS CHARACTERIZED BY ITS FINE MARBLING.	€ 45	63	90

HEREFORD (IRL)	APPROX. 250G	350G	500G
THE SALT MARSH LAMB ORIGINATE FROM THE SAME PASTURES WHERE ALSO THE IRISH HEREFORD CATTLE GRAZE. EXTREMELY TENDER AND JUICY.	€ 42,5	59,5	85

GRANDMOTHER COW (ESP)	APPROX. 250G	350G	500G
TXOGITXU BEEF COMES FROM AN OLD CATTLE OF VARIOUS BREEDS WHICH ARE BOUGHT UP ALL OVER EUROPE. THEY ARE BUTCHERED WHEN AROUND 14-18 YEARS OLD. THE FILLET IS THE MOST FAVORED CUT OF THE CATTLE. TENDER, STRONGLY MARBLED MEAT WITH AN INTENSIVE AROMA.	€ 42.5	59.5	85

GRANDMOTHER COW (ESP)	APPROX. 250G	350G	500G
SPANISH-GALICIA-YELLOW- BEEF, IS BUTCHERED AT THE AGE OF 14 TO 18 YEARS. THE FILLET IS NO DOUBT THE MOST FAVOURED CUT OF THE GALICIAN CATTLE. TENDER, MARBLED MEAT WITH AN INTENSIVE AROMA.	€ 50	70	100



WAGYU (AUS)	APPROX. 250G	350G	500G
PURE BRED WAGYU	€ 100	140	200

FINE MARBLING MAKES THIS CUT TO A UNIQUE ENJOYABLE EXPERIENCE.

KOBE BEEF (JPN)	APPROX. 100G
PLEASE ASK OUR STAFF	€ 95

FOR INFORMATION ON PORTION SIZE.
 100% KOBE BEEF FROM THE TAJIMA CATTLE.
 IS PRIZED AS EXTREMELY HEALTHY AND,
 COMPARED TO OTHER BOVINE BREEDS,
 BOASTS AN UP TO 50% HIGHER PROPORTION
 OF UNSATURATED FATTY ACIDS. BEST MUSCLE MARBLING.
 QUALITY ONE CAN TASTE.

OZAKI BEEF (JPN)	APPROX. 100G
PLEASE ASK OUR STAFF	€ 89

FOR INFORMATION ON PORTION SIZE.
 100% OZAKI BEEF FROM TAJIMA BEEF.
 IT IS NAMED AFTER MUNEHARU OZAKI
 A JAPANESE BREEDER. SPECIAL FEED AND
 LONGER LIFE SPANS ENSURE FOR FIRST-CLASS
 QUALITY. THE SIGNIFICANTLY MATURED
 MEAT EASILY MELTS ON THE TONGUE,
 KNOWN FOR ITS BUTTERY FAT, TENDERNESS
 AND DIVERSE TASTE.

BEEF SIRLOIN/ ROAST BEEF

FROM OUR OWN MATURING PROCESS

EXTREMELY SUCCULENT DUE TO ITS CHARACTERISTIC FAT COVER.
 DRY-AGED PROCESS ON THE BONE MATURED GIVES IT THE
 ORIGINAL MEATY FLAVOUR. THE PORTION OF
 BEEF BETWEEN PRIME RIB AND THE HIP.

BLACK PIED HEIFER (D, PL)	APPROX. 300G	500G
BLACK PIED COLORED HEIFER, MATURED ON THE BONE FOR A MINIMUM OF 4 WEEKS, TOP QUALITY, FINE MARBLING.	€ 42	70

BLACK ANGUS (US)	APPROX. 300G	500G
US BLACK ANGUS BEEF IS RANKED AMONG THE SUPERIOR CATTLE BREEDS AND IS CHARACTERIZED BY ITS FINE MARBLING.	€ 36	60



**WAGYU** (AUS)

PURE BRED WAGYU FROM AUSTRALIA,
VERY FINE MARBLING INTENSIVE FLAVOUR.

APPROX. 300G	500G
€ 120	200

KOBE BEEF (JPN)

PLEASE ASK OUR STAFF

FOR INFORMATION ON PORTION SIZE.

100% KOBE BEEF FROM TAJIMA CATTLE.

IS PRIZED AS EXTREMELY HEALTHY AND,
COMPARED TO OTHER BOVINE BREEDS,
BOASTS AN UP TO 50% HIGHER PROPORTION
OF UNSATURATED FATTY ACIDS (OMEGA3).
FINEST MUSCLE MARBLING.
(PREPARED IN 2 CM STICKS WHICH CAN
BE GRILLED IN A VARIETY OF WAYS)

APPROX. 100G
€ 88

OZAKI BEEF (JPN)

PLEASE ASK OUR STAFF

FOR INFORMATION ON PORTION SIZE.

100% OZAKI BEEF FROM TAJIMA CATTLE
NAMED AFTER MUNEHARU OZAKI,
A JAPANESE BREEDER. SPECIAL FEED AND
LONGER LIFE SPANS ENSURE FOR FIRST-CLASS
QUALITY. THE SIGNIFICANTLY MATURED
MEAT EASILY MELTS ON THE TONGUE,
KNOWN FOR ITS BUTTERY FAT, TENDERNESS
AND DIVERSE TASTE.

APPROX. 100G
€ 83

PRIME RIB / RIB EYE / ENTRECÔTE

FROM OUR OWN MATURING PROCESS



THE PRIME RIB IS THE HIND PORTION OF BEEF BETWEEN THE EIGHTH AND TWELFTH RIBS. IT IS FOUND BETWEEN THE BASE OF THE NECK AND THE ROAST BEEF, LOCATED FURTHER TO THE REAR.

BLACK PIED HEIFER (D, PL)

BLACK PIED COLORED HEIFER, MATURED
ON THE BONE FOR A MINIMUM OF 4 WEEKS,
TOP QUALITY, FINE MARBLING.

APPROX. 300G	500G
€ 42	70

BLACK ANGUS (US)

US BLACK ANGUS BEEF IS RANKED
AMONG THE SUPERIOR CATTLE BREEDS
AND IS CHARACTERIZED BY ITS FINE
MARBLING.

APPROX. 300G	500G
€ 45	75

WAGYU (AUS)

PURE BRED WAGYU FROM AUSTRALIA,
VERY FINE MARBLING INTENSIVE FLAVOUR.
(PREPARED IN 2 CM STICKS WHICH CAN
BE GRILLED IN A VARIETY OF WAYS)

APPROX. 100G

€ 37

KOBE BEEF (JPN)

PLEASE ASK OUR STAFF
FOR INFORMATION ON PORTION SIZE.
100% KOBE BEEF FROM TAJIMA CATTLE.
IS PRIZED AS EXTREMELY HEALTHY AND,
COMPARED TO OTHER BOVINE BREEDS,
BOASTS AN UP TO 50% HIGHER PROPORTION
OF UNSATURATED FATTY ACIDS (OMEGA3)
FINEST MUSCLE MARBLING.
(PREPARED IN 2 CM STICKS WHICH CAN
BE GRILLED IN A VARIETY OF WAYS)

APPROX. 100G

€ 91

OZAKI BEEF (JPN)

PLEASE ASK OUR STAFF
FOR INFORMATION ON PORTION SIZE.
100% OZAKI BEEF FROM TAJIMA CATTLE
NAMED AFTER MUNEHARU OZAKI,
A JAPANESE BREEDER. SPECIAL FEED AND
LONGER LIFE SPANS ENSURE FOR FIRST-CLASS
QUALITY. THE SIGNIFICANTLY MATURED
MEAT EASILY MELTS ON THE TONGUE,
KNOWN FOR ITS BUTTERY FAT, TENDERNESS
AND DIVERSE TASTE.
(PREPARED IN 2 CM STICKS WHICH CAN
BE GRILLED IN A VARIETY OF WAYS)

APPROX. 100G

€ 86

**T-BONE STEAK** (US) RECOMMENDED

THE MOST FAMOUS STEAK IN THE WORLD.
THE T-BONE IS RECOGNIZED BY ITS T-SHAPED BONE.
THE T-BONE IS CUT FROM THE BACK OF THE
HINDQUARTER. HEARTY, POWERFUL TASTE.

APPROX. 100G

€ 15

**PORTERHOUSE STEAK**

THIS STEAK,
LIKE THE T-BONE STEAK WITH FILLET ON THE BONE
IS CUT FROM THE FLAT SIRLOIN.
THE TWO VERY SIMILAR SELECTIONS, DIFFER
MAINLY BY THICKNESS AND SIZE OF THE FILLET PORTION.

APPROX. 100G

€ 18



TOMAHAWK (us) RECOMMENDED
 THE TOMAHAWK IS A CUT FROM THE PRIME RIB.
 AN EYE-CATCHER ON ANY PLATE.
 EXUDING UNRIVALED JUICES.

APPROX. 100G
 € 13

TERES MAJOR STEAK (us)
 THIS CUT OF MEAT IS ALSO KNOWN BY THE
 NAMES PETIT FILLET AND CHUCK TENDER
 STEAK. TENDER LIKE FILLET BUT STRONGER IN
 TASTE.



APPROX. 300G
 € 36

FLANK STEAK (us)
 A CUT FROM THE ABDOMINAL FLANK.
 VERY LEAN WITH AN INTENSE FLAVOUR.



APPROX. 300G 500G
 € 36 60

BAVETTE
 A CUT FROM THE THINNING
 OF THE LOWER ABDOMEN.
 LONG GRAIN, VERY LOW-FAT,
 BUT NEVERTHELESS TASTE INTENSIVE.



APPROX. 300G 500G
 € 36 60

SPIDER STEAK (irl)
 BAT- STEAK IS AN EXCEPTIONAL CUT
 FROM HEREFORD CATTLE. DELICATE
 TEXTURE, VERY JUICY, HIGHLY MARBLED.



APPROX. 250G
 € 32,5

VEGAS STRIP STEAK (us)
 A CUT FROM THE SHOULDER OF A
 BLACK ANGUS, VERY LEAN.



APPROX. 300G
 € 33



HANGING TENDER (us)

IN FRANCE KNOWN AS ONGLET
BUT NOT YET WELL KNOWN IN GERMANY.

THIS CUT IS ONLY ONCE PRESENT IN THE BODIES OF CATTLE.
JUICY, AROMATIC IN TASTE.

APPROX. 300G

€ 39



TRI TIP (us)

THIS SHORT GRAINED MEAT
IS FROM THE NICHE BETWEEN THE HIP AND BALL.
ALSO KNOWN AS MAYOR OR VICARS PIECE.
VERY JUICY AND TENDER.

APPROX. 300G

€ 39



FLAT IRON CUT (aus)

A TOP BLADE ROAST WHERE THE TENDON
HAS BEEN REMOVED IS ALSO KNOWN AS FLAT IRON STEAK.
IT IS CUT FROM THE UPPER PART OF THE SHOULDER.
FLAT IRON STEAKS ARE RELATIVELY THIN AND NEED
THEREFORE ONLY A SHORT GRILL TIME.

APPROX. 300G

€ 36



CLUB STEAK (us)

PLEASE ASK OUR STAFF
FOR INFORMATION ON PORTION SIZE.
CUT FROM THE MIDDLE PART OF THE BACK.
ALSO KNOWN THE NEW YORK STRIP.
ITS OUTER FAT LAYER COUNTS FOR
ITS WORLD RENOWNED TASTE.

APPROX. 100G

€ 13



BISON

AN EXCEPTIONAL STEAK FROM WILD CATTLE. THE DISTINGUISHING FEATURE OF THIS MEAT LIES IN ITS DELICACY. IT IS VERY TENDER, LOW IN CHOLESTEROL AND THEREFORE VERY HEALTHY.

BISON CARRÉ (CAN)

A SUCCULENT PIECE ON THE BONE CUT FROM THE HIGH RIP.



APPROX. 500G
€ 75

BISON FILLET (CAN)

THE MOST TENDER CUT FROM THE BISON. THE FRESH AND AROMATIC TASTE GIVES THIS LOW-FAT PORTION OF MEAT ITS UNIQUE CHARACTER.



APPROX. 250G	350G	500G
€ 68	95	136

BISON ROAST BEEF (CAN)

IN ADDITION TO THE FILLET THE ROAST BEEF BELONGS TO THE MOST DELICATE PIECES OF THE BISON. IT IS VERY JUICY.



APPROX. 300G	500G
€ 57	95

BISON RIB EYE (CAN)

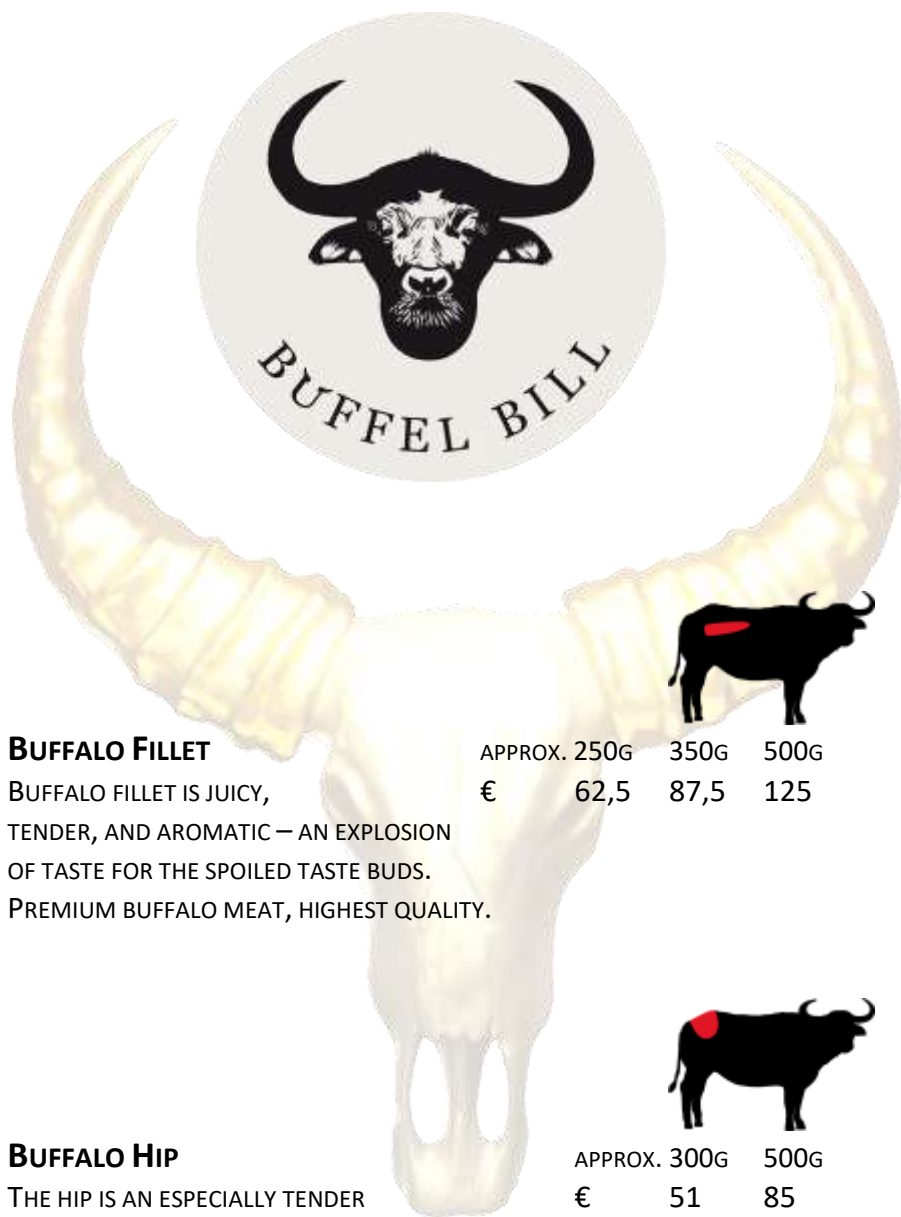
THE CLASSIC STEAK WITH ITS FATTY EYE. VERY TASTY AND JUICY.



APPROX. 300G	500G
€ 54	90

WATER BUFFALO

THE WATER BUFFALO IS AN EXTREMELY DOCILE AND EASY TO CARE FOR ANIMAL. IT THE WATER BUFFALO MEAT IS NOT ONLY A DELICACY BUT ALSO MUCH HEALTHIER THAN OTHER MEATS DUE TO ITS VERY LOW FAT AND CHOLESTEROL CONTENT AND A VERY GOOD RATIO OF OMEGA3 TO OMEGA6 FATTY ACID AS WELL AS AN OVER PROPORTIONAL HIGH IRON AND PROTEIN RATIO. WATER BUFFALO DISTINGUISH ITSELF FROM A USUALLY SLIGHT AROMATIC FLAVOUR. OUR BUFFALO MEAT IS SOURCED BY THE SPECIALISTS FROM THE COMPANY BUFFALO BILL WHOSE ANIMALS ORIGINATE FROM ARGENTINA, ITALY, AND GERMANY.



BUFFALO FILLET

BUFFALO FILLET IS JUICY, TENDER, AND AROMATIC – AN EXPLOSION OF TASTE FOR THE SPOILED TASTE BUDS. PREMIUM BUFFALO MEAT, HIGHEST QUALITY.

APPROX. 250G	350G	500G
€ 62,5	87,5	125

BUFFALO HIP

THE HIP IS AN ESPECIALLY TENDER AND LEAN CUT OF BUFFALO MEAT AND IS REGARDED AS ONE OF THE NOBLE CUTS FOR FILLET, RIB-EYE AND ROAST BEEF.

APPROX. 300G	500G
€ 51	85

BUFFALO RIB EYE

CLASSIC STEAK WITH FATTY EYE. VERY TASTY AND JUICY

APPROX. 300G	500G
€ 58,5	97,5



IBÉRICO

OUR 100% PUREBRED IBERIAN PIGS ARE RAISED ON A DIET OF ACORNS UNDER OAK TREES. THESE PIGS HAVE THE ABILITY TO STORE INTRAMUSCULAR FAT, RESULTING IN A VERY FINE MARBLING SIMILAR TO WAGYU BEEF. IT IS DISTINGUISHED BY ITS INTENSE FLAVOR.

IBÉRICO CARRE 100% (ESP)

THE CARRÉ IS THE IBERIAN PORK LOIN WITH BONE.
INTENSE FLAVOUR, VERY JUICY.



APPROX. 300G

€ 27

IBÉRICO SECRETO 100% (ESP)

FINE STREAKY MARBLING, SIMILAR TO WAGYU BEEF.



APPROX. 250G

€ 29

IBÉRICO FILLET 100% (ESP)

THE BEST PORK CUT, BEAUTIFUL MARBLING,
INTENSE FLAVOR.



APPROX. 220G

€ 27

IBÉRICO PLUMA 100% (ESP)

A RED FLAT MUSCLE WITH GOOD MARBLING.
RETAINS ITS JUICINESS WHILE GRILLING.



APPROX. 250G

€ 29

IBÉRICO PRESA 100% (ESP)

SHOULDER MUSCLE WITH NICE
MARBLING. STAYS JUICY WHILE GRILLING.



APPROX. 250G

€ 29

LAMB

THE NATURAL MARBLING OF THIS SALT MARSH LAMB GUARANTEES MAXIMUM TENDERNESS AND DEPTH OF FLAVOR. TENDER SALT MARSH LAMB IS A GREAT DELICACY. GRAZING FREELY ON THE LUSH, GREEN MEADOWS OF IRELAND, LENDS IT ITS AROMATIC, FRESH AND DISTINCTIVE TANGY FLAVOR.



LAMB CARRÉ (IRL)		3 PIECES	6 PIECES
SINGLE LAMB CHOPS	€	23	42
SUCCULENT, INTENSE FLAVOUR			

POULTRY

SATAY SKEWERS		3 SKEWERS	6 SKEWERS
ORGANIC CHICKEN BREAST	€	8	15
FROM GERMANY ^{11,12}			



FISH AND SHELLFISH

FJORD SALMON FILLET (NOR)		APPROX. 200G
SALMON IS ONE THE MOST	€	22
APPRECIATED FISH. ORANGE-PINK TO DARK RED MEAT		
IT IS RICH IN OMEGA-3 FATTY ACIDS.		

MEDALLIONS OF MONKFISH		APPROX. 200G
MONKFISH IS A WHITE AND	€	32
DELICATE COURSE GRAINED FILLET WITH A NUTTY,		
DELICATE, AND SLIGHTLY SPICY FLAVOUR.		

LOBSTER (CAN)		½
LOBSTER HAS FINE WHITE AND VERY AROMATIC	€	35
MEAT, SLIGHTLY SWEET WITH A TASTE OF THE SEA.		

LANGOUSTINES	€	42
THREE GRILLED LANGOUSTINES TOSSED IN		
GARLIC-LIME-VANILLA-BUTTER.		

SAUCES ^{6,9}	€
- PORT	5
- COGNAC PEPPER CREAM	4
- RED WINE AND ONION	4
- BÉARNAISE	4

DIPS	€
- GOLDHORN-BBQ ^{4,7,13}	3
- GARLIC AND CHILI BUTTER ⁶	3
- TERIYAKI-BASIL ^{11,12}	3
- HERB BUTTER ⁶	3
- TRUFFEL-BUTTER	6

**SIDE DISHES**

	€
TRIPLET POTATOES, NATURE	5
OPTIONAL EXTRAS:	
- ROASTED SESAME SEEDS ¹¹	
- THYME	
- ROSEMARY	
- CLUB SEASONING ^{9,10}	
JACKET POTATOES	5
WITH QUARK AND HERBS ^{6,9}	
SESAME POTATOES	7
WITH PANACHE AND CUNNING PARMESAN CHEESE ^{6,11}	
SAFRAN POTATO WEDGES	
BACKED IN OLIVE OIL WITH PARMESAN CHIPPINGS ⁶	8
POTATO GRATIN	6
WITH COMTÉ ⁶	
SWEET HASH BROWNS	7
WITH GRILLED BACON ^{6,9}	
TRUFFLE POTATO PUREE	10
WITH PÉRIGORD TRUFFLES ^{6,7}	
CORN ON THE COB	3
GRILLED WHOLE CORN ON THE COB ⁶	
TOSSED IN ORANGE BUTTER ⁶	
PUMKIN-CARROT-GINGER-VEGETABLES	5
WITH ROASTED SESAME	
CARROT VARIETY	5
TOSSED IN VANILLA BUTTER AND MELISSA	
GREEN ASPARAGUS	9
GRILLED GREEN ASPARAGUS	
SAUTÉED IN TOMATO AND SHALLOT BUTTER	
BULGUR (VEGAN)	8
BRUISED WHEAT GRAIN WITH VEGETABLES AND FRESH HERBS TOSSED IN OLIVE OIL ⁴	
OKRA-LADYFINGERS	6
GRILLED IN TOMATO-HERB-JUS	
GREEN KENYA BEANS	5
GRILLED, WRAPPED IN BACON ⁶	
LEAF SPINACH	6
WITH PINE KERNELS ^{6,7,9}	
GOLDHORN GRILLED VEGETABLES	9
RED AND YELLOW PEPPERS, GREEN ZUCCHINI, CHAMPIGNONS AND CORN ON THE COB ⁶	
TOMATO AND CUCUMBER SALAD	6
WITH GRAPE- VINAIGRETTE ^{10,6}	



DESSERTS	€
VANILLA ICE CREAM	6
ONE BALL WITH ROASTED PUMPKIN KERNELS AND PUMPKIN OIL	
SORBET VARIETIES	8
STRAWBERRY-MINT, PROSECCO, AND MANGO WITH MINT COULIS	
CREME BRULEE	8
MADE FROM BOURBON-VANILLA AND MANGO SORBET ^{1,6}	
GLAZED FRUIT	8
BANANA, PINEAPPLE, APPLE AND FIG REFINED WITH MAPLE SYRUP AND GREEN PEPPER ⁶	
NOUGAT-PARFAIT	9
WITH MARZIPAN CORE ON WARM MORELLO CHERRIES ^{1,6,7}	
TRIO OF CREAM VARIETIES	9
WITH RUM AND BAILEYS REFINED ON FRUIT OF THE SEASON	
GRILLED BANANA	8
WITH HOMEMADE VANILLA ICE CREAM AND FRESH RASPBERRIES ^{1,6,7}	
TRIO OF BROWNIES	10
WITH STRAWBERRY-MINT SORBET ^{1,4,7}	

CHEESE

FROM A VARIETY OF SEVEN CHEESES, WALNUTS,
FRUITY GRAPES, FIG MUSTARD, AND BAGUETTE ^{6,7,10}

FRENCH CHEESE PLATTER ^{6,7,10} € 16

BRIE IS A FRENCH SOFT CHEESE WITH WHITE NOBLE MOULD
MADE FROM COWS MILK

CAMEMBERT IS ORIGINALLY A FRENCH WHITE SOFT CHEESE WITH A MOULD.
IT IS MADE FROM COW'S MILK WITH A SLIGHTLY NUTTY AND SHARP FLAVOUR

GOAT CHEESE IS CHEESE MADE FROM GOAT'S MILK. SIMILAR TO CHEESE
MADE FROM COW'S MILK, THERE IS A WIDE RANGE OF DIFFERENT VARIETIES.

COMTÉ IS A HARD, RAW MILK CHEESE FROM THE FRENCH REGION FRANCHE-COMTÉ.
THE TASTE IS WONDERFULLY AROMATIC, FRUITY, NUTTY AND VERY NUANCED!

ROQUEFORT IS A BLUE-GREEN MARBLED BLUE CHEESE
MADE FROM RAW SHEEP'S MILK, PRODUCED IN THE VICINITY OF THE FRENCH
VILLAGE OF ROQUEFORT-SUR-SOULZON. ROQUEFORT UNIQUELY COMBINES FIVE
TASTE QUALITIES: SALTY, BITTER, PUNGENT, SOUR, AND SWEET.

MUNSTER CHEESE IS A CREAMY, RUNNY SOFT CHEESE, VERY PLIANT WITH A YELLOW
TINGE. CHARACTERISTICALLY THE CHEESE HAS A STRONG SMELL, A VERY SMOOTH
TEXTURE. EXPERTLY MATURED THE MUNSTER CHEESE TASTES MILD.

TÊTE DE MOINE, FROMAGE DE BELLELAY IS A SEMI HARD CHEESE FROM COWS RAW MILK.
THE MILK LEFT IN ITS NATURAL STATE, UNTREATED NOT HEATED ABOVE
40⁰ MEANS THE ORIGINAL MILK FLORA HAS BEEN RETAINED. ITS IVORY TO BRIGHT YELLOW
VERY FINE TEXTURE MELTS SOFTLY AND TENDERLY IN THE MOUTH. THE CHEESE CONSISTS
OF A NATURAL HARD RED TO REDDISH BROWN SKIN. IT IS NOT CUT BUT SLICED INTO FINE
ROSETTES. ITS TASTE IS TENDER, AROMATIC, AND BECOMES MORE PRONOUNCED AS IT
MATURES.

**WATER**

	€	€
ACQUA MORELLI STILL (0.25L/0.75L)	3	7,5
ACQUA MORELLI SPARKLING (0.25L/0.75L)	3	7,5
VIO STILL (0.25L/0.75L)	2.5	6,5
VIO SPARKLING (0.25L/0.75L)	2.5	6,5

JUICES, 0.2L

	€
GRANINI CLOUDY APPLE	3,2
GRANINI ORANGE	3,2
GRANINI MANGO	3,2
GRANINI MARACUJA	3,2
GRANINI PINEAPPLE	3,2
GRANINI CRANBERY	3,2
GRANINI PINK GRAPEFRUIT	3,2

SOFT DRINKS, 0.2L

	€
COCA COLA	2,8
COCA COLA ZERO	2,8
FANTA, SPRITE, MEZZO MIX	2,8
THOMAS HENRY TONIC WATER	3
THOMAS HENRY GINGER ALE	3
THOMAS HENRY SPICY GINGER	3
THOMAS HENRY BITTER LEMON	3
SPIRULI SPA	5,5

THIS DRINK IS A BIOACTIVE BALANCER, SUITABLE FOR DIABETICS. IT IS PART OF PROBIOTICS, PROVIDES FOLIC ACID (B11) & BIO ACTIVE VITAMIN B12 FROM NATURAL RESOURCES, BASED ON FERMENTED ELDERFLOWER-CITRUS-SEAWEED.

HOT BEVERAGES

	€
ESPRESSO	3
ESPRESSO DOPPIO	4,5
CAFÉ CREMA	3
CAPPUCCINO	3,5
LATTE MACCHIATO	4
GLASS OF EILLES TEA (SEVERAL VARIETIES)	4



CHAMPAGNE & PROSECCO BY THE GLASS, 0,1L €

VAL D'OCA VALDOBBIADENE SUPERIORE D.O.C.G.	6,5
MOTIVO ROSE	7
POMMERY BRUT ROYAL	11
POMMERY BRUT ROSE	13

BEER €

BERLIN ALE (ON TAP, 0,25L)	3,8
MOLLE HELLES LAGER (ON TAP, 0,25L)	3,8
RADEBERGER (ON TAP, 0,3L)	3,8
LIGHT LAGER (BOTTLE, 0.33L)	3.5
HEINIKEN (ON TAP, 0.3L)	4,8
ERDINGER UR WHITE (BOTTLE, 0.5L)	4.8
ERDINGER DARK (BOTTLE, 0.5L)	4,8
ERDINGER CRYSTAL (BOTTLE, 0.5L)	4,8
ERDINGER WHEAT BEER ALCOHOL FREE (BOTTLE, 0.5L)	4,8
JEVER ALCOHOL FREE (BOTTLE, 0.33L)	3,8

WINES BY THE GLASS

FINE WINES AND CHAMPAGNES CAN ALSO BE FOUND ON OUR WINE LIST, PLEASE ASK OUR STAFF FOR THE WINE LIST.

WHITE, 0.1L €

EL ANGOSTO CUVÉE	4,5
FRANZ KARL KRUGER, PINOT BLANC	5
BARTON&GUESTIER, RESERVE CHARDONNAY	5

ROSE, 0.1L €

LA CHAPPELLE GORDONNE	6,5
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RED, 0.1L €

RAIZA RED, RIOJA	5
THOMAS BARTON, BORDEAUX	5,5
FRANZ KARL KRUGER, MERLOT	5,5
CAPE VINELANDS CABERNET SAUVIGNON	6

DESSERT, 5cl €

LIBERALIA ENOLOGICA MOSCATEL & ALBILLO (ZAMORA)	7
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PORT, 5cl €

ROZÈS RED	4
ROZÈS WHITE, 7 YEARS	4
ROZÈS, 10 YEARS	8
D.O.M. ROZÈS CLASSIC, 40 YEARS	25

**ALLERGENS:**

- 1 EGG
- 2 PEANUTS
- 3 FISH
- 4 CONTAINING GLUTEN
- 5 CRUSTACEANS
- 6 MILK (INCLUDING LACTOSE)
- 7 EDIBLE NUTS (AMONGST OTHERS: ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA NUTS, QUEENSLAND NUTS)
- 8 SULPHUR DIOXIDE/SULPHITES, ADDED AND AT A LEVEL ABOVE 10MG/KG OR LITER)
- 9 CELERY
- 10 MUSTARD
- 11 SESAME SEEDS
- 12 SOYBEANS
- 13 LUPINE
- 14 MOLLUSKS (SUCH AS: SNAILS, SQUID, MUSSELS, AND OYSTERS)

ALL PRICES ARE IN EURO INCLUDING VAT