

STARTERS

CARPACCIO „CIPRIANI“ Australian Black Aberdeen filet Marinated mushrooms / Parmesan / Arugula	16,9
FLAMBÉED GOAT CHEESE CAMEMBERT Acacia honey / Herbs / Salad bouquet	12,9
DYNAMITE PRAWNS half dozen of pan fried prawns / Chili Lili Garlic bread / Togarashi	16,9
BREAD-DUMPLING-CARPACCIO Fourme d'Ambert / Fig / Mustard seeds	12,9
EDAMAME Chili Fleur de Sel	8,9
PIMIENTOS DE PADRON Gratinated with parmesan Piment d'Espelette / Fleur de Sel	8,9
FIN DE CLAIRE OYSTERS NO. 2 Onion jam / Oyster bread	pc. – 4
VARIATION OF OYSTERS Baked / Nature / Onion jam Gratinated & spinach / Apple, cucumber, ginger Crème cru & Tomato concassée	32
YELLOW FIN TUNA Sesame coating / Wakame / Asia finish	14,9
TAGLIATELLE WITH TRUFFLES Black Truffle / Truffle foam	16,9 / 21,9
CAPRESE Mozzarella buffalo / Tomato-bread-salad Basil pesto	12,9
ROAST BEEF OF BLACK ANGUS Herb crust / Whiskey-pepper pineapple Miso-mayonnaise	14,9
BEEF TATAR OF BLACK ANGUS Caper / Roasted maltbread Potato chip	14,9 / 21,5
BEEF TERIYAKI OF BEEF ERFILET Avocado / Spicy Mango Purple Curry Rice Chip	16,9
GAZPACHO ANDALUZ Tomato / Cucumber / Bell pepper / Water melon Crostitini / Olive tapenade	8,9

SHARINGS

SHARING FOR TWO

Beef Tatar of Black Angus / Yellow Fin Tuna
Wakame / Variation of Avocado
29

STARTER SHARING

Beef Tatar of Black Angus
Pimientos de Padron / Yellow Fin Tuna
Wakame / Buffalo
Tomato-bread-salad / Variation of Avocado
Roastbeef of Black Angus
Whiskey-pepper pineapple
49

VEGETARIAN SHARING

Flambéed goat cheese camembert
Pimientos de Padron / Buffalo
Tomato-bread-salad / Variation of Avocado
Superfood salad with cranberries and seeds
Bread-dumpling-carpaccio / Sweet potato fries
Pommery-mayonnaise
49

STEAK

FILET OF BEEF BLACK ANGUS Argentina	180g – 29 250g – 39
PRIME RIBEYE U.S. / G.O.P.	300g – 44 500g – 74
FILET OF BEEF BLACK ABERDEEN Australia	200g – 49 300g – 74
FILET OF BEEF CHAROLAIS France	200g – 39 300g – 59
FLANK STEAK BLACK ANGUS Jack's Creek Farm World Steak Challenge Winner	250g – 29 400g – 49
FILET OF BEEF TXOGITXU Spain	200g – 39 300g – 59

STEAK FOR TWO

Preparation time ca. 45 minutes

CHATEAUBRIAND Middle part of Black Angus filet of beef	450g – 79
36 DAYS DRY-AGED PORTERHOUSE At T-bone with filet / Ribeye of Black Angus	ca. 1,1 kg mit Knochen 109

STEAK SHARING

from 3 persons

KLASSISCH Black Angus filet of beef Prime ribeye Flanksteak	per person 250g – 39
FILET STYLE Black Aberdeen Charolais Black Angus	per person 200g – 49
BEEF & BONES Prime Ribeye Porterhouse Chateaubriand	ca. 1,3 kg of meat 249

THE GREAT FINAL

We serve all the great cuts and sharings on a wooden board and give the meat a very special finish!

WHISKEY & FLAMES

The steak gets covered and flamed with fine overproof bourbon whiskey. The left sugar in the whiskey caramelizes and there is a wonderful aromatic taste.

SMOKING HERBS

The steak gets covered with rosemary and thyme and gets fired again with the bunsen burner, so that a beautiful crust is created and a great smoke aroma sticks on the meat. The smell itself is an experience!

STEAK UPGRADE STEAK CUT OF YOUR CHOICE

LOBSTER SURF&TURF

+ half a Lobster
+ 29

ROSSINI STYLE

+ pan fried foie gras d'oise
+ 14,9

WORLD OF WAGYU

WAGYU EXPERIENCE

Ozaki Wagyu Beef Loin / Ozaki Wagyu Ribeye Capsteak
Kobe Wagyu Ribeye Capsteak
Lava stone / Teriyaki Finish / Pickled Cucumbers
marinated Sesame spinach
one person - 59 / two persons - 99

In this starter, three different cuts of Wagyu are served raw with a hot lava stone. The thin strips can be grilled briefly at the table by the guest. This allows the full and unique flavour to develop. Approx. 50g of Wagyu are served.

OZAKI WAGYU FILET MIGNON

Origin: Präfektur Myazaki, Japan / MBS: 7-8 / ca. 160g
Cooked Sous-vide, 48 degrees, Flame Finish at the table
119

WESTHOLME WAGYU RIBEYE

Origin: North Australia / MBS: 6-7 / ca. 400g
Cooked Sous-vide, 48 degrees, Flame Finish at the table
109

MAIN COURSES

LOUP DE MER Perl barley risotto / Bouillabaisse vegetables Sauce bouillabaisse	24,9
CÔTE D'AGNEAU Newzealand rack of Lamb / Bean cassoulet Grenaille potatoes / Herb crust	26,9
TOURNEDOS ROSSINI Black Aberdeen filet / pan fried foie gras d'oise Truffled potato mash / Onions Truffle jus / Black truffle	59
LOBSTER TAGLIATELLE half a lobster / Bisque	34,9
RISOTTO WITH CHANTERELLES Sautéed chanterelles / Chive oil / Parmesan	16,9 / 21,9
LOBSTER THERMIDOR Truffled french fries / Salad / Lemon	69

SIDES

GARLIC BREAD	4,9
PIMIENTOS DE PADRON W. PIMENT D'ESPELETTE	8,9
CAESAR'S SALAD IN A CUP	8,5
SIDE SALAD	4,9
TRUFFLED POTATO MASH	7,9
POTATO MASH WITH CHIVES	4,9
BAKED SWEET POTATO WITH SOUR CREAM	8,9
SWEET POTATO FRIES	5,9
POTATO GRATIN	7,9
FRENCH FRIES W. ROSEMARY & FLEUR DE SEL	4,9
TRUFFLED FRENCH FRIES with black Truffles, Parmesan & Truffle-mayonnaise	12,9
GRENAILLE POTATOES W. PESTO	4,9
GLAZED VEGETABLES	5,9
GRATINATED SPINACH LEAVES W. PARMESAN	6,9
BEANS WITH BACON	4,9
SAUTÉED CHANTERELLES	12,9

SAUCES

DEMI-GLACE	3,9
TRUFFLE JUS	4,9
PEPPER-SAUCE	3,9
BÉARNAISE	3,9
BBQ SAUCE	3,9
CHILI LILI	3,9
POMMERY-MAYONNAISE	3,9
TRUFFLE-MAYONNAISE	4,9
HERB BUTTER	3,9