

# STARTERS

<b>Bread of Craft Julius Brantner</b>		<b>6</b>
organic sourdough bread with thick crust, homemade spread, salted butter		
<b>Beef Tatare</b>	small <b>21</b> large <b>27</b>	
shallot sour cream, Master Cut beef bacon, roasted malt bread		
<b>Carpaccio of Irish Hereford</b>		<b>21</b>
truffle-lemon-mayonnaise, parmesan , lettuce		
<b>Tarte Flambée "Grill Style"</b>		<b>29</b>
crème fraîche, leek, truffle		
<b>Shrimp Cocktail</b>		<b>19</b>
romaine salad, citrus fruits, roasted toast bread		
<b>Carabinero Carpaccio</b>		<b>24</b>
green asparagus, radish, mustard-caviar-vinaigrette, smokey paprika aioli		
<b>Flamed Herb Salmon</b>		<b>19</b>
kimchi, peas, calamansi		
<b>Goat Cheese Panna Cotta</b>		<b>18</b>
grilled tomatoe, passionfruit, basil		
<b>Japanese Eggplant</b>		<b>18</b>
chick peas, dates, yogurt, mint		
<b>Etagere for 2 Persons</b>		<b>57</b>
1/2 pound of prawns with chipotle tomato mayonnaise japanese eggplant, chick peas, dates, yogurt, mint beef tartare on roasted malt bread & shallot sour cream		

## SALADS

<b>Cesar Salad "Grill Style"</b>	small <b>12</b>
parmesan crisp & master cut beef bacon	large <b>16</b>
<b>Salad Bowl</b>	small <b>14</b>
leaf salad, green asparagus, feta, cherry tomatoes	large <b>18</b>
<b>in addition:</b>	
with beef fillet tips	<b>+9</b>
with black tiger prawns	<b>+11</b>
with tuna tataki	<b>+14</b>
<b>Lettuce</b>	<b>9.5</b>
vinaigrette, herbs & tomato concassée	

## CAVIAR

<b>„Gold Selection“ 30g</b>	<b>65</b>
crème fraîche, baked egg, chives & toast	
<b>Spaghettoni</b>	<b>77</b>
„Gold Selection“ 30g, nage, spring leek	
<b>Grillionaire Toast</b>	<b>77</b>
„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

**Black Angus Rib Eye (DEU)** 350G – 57  
fine fat veins, fine meat fiber & tender beef

**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 (AUS) Bms 4-5** 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

**Rack Of Lamb (IRL)** 36  
200g, medium grilled, herb and lime sour cream

**Grilled Quail Breast** 34  
green asparagus, grenaille potatoes, portwine jus

You can upgrade your steak with Truffle Crust (+8) or as Surf & Turf with Camarón Rojo (+19) 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, frech fries

# MORE THAN MEAT

<b>Tuna Tataki</b> rare grilled, mango chilli dip	ca. 200g – 35
<b>Camarón Rojo</b> mango chilli dip	5 pcs – 19
<b>Rock Octopus</b>	ca. 200g – 33
<b>Pound Of Black Tiger Prawns</b> with mango chilli dip	36
<b>Baby Turbot For 2 People</b>	ca. 800g – 85
<b>Baked Lentils Dal Dumplings</b> root vegetables, baby spinach, tandoori oil	26
<b>Truffle Ravioli</b> white truffle sauce, tomato concassée, parmesan	28

## SIDE DISHES

<b>Baby Spinach Salad</b> sesame, teriyaki, chilli	7
<b>Gratinated Artichoke</b> pearl onions, peas, truffle	8
<b>Grilled Green Asparagus</b> smokey tomato mayonnaise, tomato salsa	8
<b>Braised Button Mushrooms</b> herbal yogurt, red onions, piment d'Espelette crunch	8
<b>Asparagus-Morel Ragout</b> tomato concassée, chervil	12.5
<b>Ratatouille</b>	7
<b>French Fries</b>	6
<b>French Fries With Truffle &amp; Parmesan</b>	9
<b>Baked Sweet Potato</b> feta, tahini-yogurt, seeds	8
<b>Grenaille Potatoes</b> lovage cream, young leek, braised onions	8

## SAUCES

<b>Béarnaise</b>	5
<b>BBQ</b>	4.5
<b>Chimichurri</b>	4.5
<b>Portwine Shallots Jus</b>	7
<b>Herb Butter</b>	3
<b>Chili Pesto</b>	3

