

# 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>22.5</b>
wild broccoli, radish, mustardcaviar-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 mango chilli dip 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, eggplant, 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

<b>Simmentaler Roastbeef (DEU)</b> bavarian pasture-raised beef from lake constance, aged on the bone	<b>300G – 37</b>
<b>Black Angus Rib Eye (DEU)</b> fine fat veins, fine meat fiber & tender beef	<b>350G – 57</b>
<b>Atter Ox Premium Dry Aged Rib Eye (AUT)</b> Galloway, strong aroma, fine marbling	<b>300G – 59 / 500G – 89</b>
<b>Mecklenburger Fleckvieh Fillet (DEU)</b> juicy & spicy in taste	<b>150G – 29 / 200G – 38 / 300G – 57</b>
<b>Hereford Fillet (IRL)</b> on bone dry aged, buttery-nutty taste	<b>150G – 35 / 200G – 47 / 300G – 65</b>
<b>Buffalo Fillet Of Lake Constance (DEU)</b> intensive own taste, high in minerals, meaty bite	<b>150G – 38 / 200G – 49 / 300G – 73</b>
<b>Wagyu Fillet (IRL) BMS 4</b> extremely delicate & very fine marbling	<b>150G – 66 / 200G – 89 / 300G – 129</b>
 <b>Chateaubriand of Fleckvieh (DEU)</b> double fillet	<b>600G – 112</b>
 <b>"Grill Tasting"</b> 200g Hereford fillet, 200g Buffalo fillet, 200g Wagyu fillet	<b>183</b>
<b>Rack Of Lamb (IRL)</b> 200g, medium grilled, herb and lime sour cream	<b>36</b>
<b>Grilled Quail Breast</b> wild broccoli, lentils dumplings and lime sour cream	<b>34</b>

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, french fries

# MORE THAN MEAT

<b>Tuna Tataki</b> rare grilled, mango chilli dip	ca. 200g – 35
<b>Camarón Rojo</b> mango chilli dip	7 pcs – 19
<b>Rock Octopus</b>	ca. 300g – 35
<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> truffled white wine sauce, tomato concassée, parmesan	28

## SIDE DISHERS

<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>Sauteed Chantarelles</b> tomato concassée, herbs	10.5
<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

