

FOOD

STARTERS

STARTER SET

Toasted house bread with **BEEF!** tatar, avocado tatar and house-smoked salmon
12.5 €

THE SALMON CUT

Thick cuts of house-smoked salmon, apple–horseradish cream, house bread and butter
11.9 € / 16.9 €

BEEF! TATAR

100 % lean beef, done the way it should be – also available spicy! With extra shot of Bulleit Bourbon for 4 €
10.9 € / 16.9 €

ROASTBEEF CUT

Medium, cold and thinly sliced from our best cut, with anti-pasti vegetables and **BEEF!** house sauce
14.9 €

CAESAR SALAD

Classic and crunchy: romaine lettuce, Parmesan, croutons and dressing, served with a half or whole chicken breast
13.9 € / 18.9 €

CARPACCIO OF BEEF TENDERLOIN

With lemon, olive oil, chimichurri and walnuts
18.9 €

AVOCADO TATAR

Crumbled feta cheese, olives, tomato, cucumber
9.9 € / 13.9 €

SUPERFOOD BOWL

The healthy dish: with smoked salmon cut, quinoa, avocado, chia, salad, zucchini noodles, sprouts, cranberries and walnuts. With Hawaiian dressing
13.9 €

WE CELEBRATE BEEF!

All dishes also available to go. All prices in EUR incl. 19% VAT. If you have questions about allergens or additives, our team will be happy to assist you.

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GRILLED MEAT

THE BEEF! CUT

CANADIAN ANGUS BEEF COOKED FOR HOURS – ‘LOW AND SLOW’ – TO A PERFECT MEDIUM, THEN CHARGRILLED IN ONE PIECE OVER AN OPEN FIRE, SERVED IN SLICES

200 G 15 €

7.5 € for every additional 100g | 500g and more served on butcher’s block for sharing

LIMITED AVAILABILITY!

GRILLED FISH

SALMON FILLET

200g, Norway, grilled skin side down
17.9 €

KING PRAWNS

Six pieces, wild catch prawns classic style, marinated with herbs, chilli and olive oil
16.9 €

SAUCES AND MORE FOR MEAT AND FISH

CAFÉ DE PARIS BUTTER

CHIMICHURRI

BBQ CRANBERRY

SPICY SPANISH PEPPERONATA

PINEAPPLE–LIME-CHILLI

BEEF! HOUSESAUCE

OVEN-BAKED ONIONS

2.5 € EACH

CLASSICS

SIRLOIN STEAK

300g, Cut from the upper middle section, Angus Ox, Australia **27.9 €**

RIB-EYE

350g, A juicy classic, Angus Ox, Australia **29.9 €**

STEAK DELUXE DRY AGED

Dry aged, in house, for at least 35 days

SIRLOIN STEAK

300 g Cut from the upper middle section, Scottish Gallaway, Sylt **29.9 €**

OUR STEAKS ARE SERVED WITH FRESHLY GRATED HORSERADISH

SPECIAL CUTS

SECRETO DE PORCO The secret cut of pork, from „Schwäbisch Hall“ Germany, organic 300g **18.9 €**

TAGLIATA OF BEEF TENDERLOIN

250g, grilled slices, with Parmesan and lemon olive oil **29.9 €**

APPLEWOOD-SMOKED PORK RIB

Cooked tenderly and gently overnight, served with cranberry barbecue sauce and coleslaw, with an extra shot of Bulleit bourbon for 4 € **16.9 €**

SIDES

GRILLED VEGETABLES

SPINACH

ROSEMARY POTATOES

CAESAR SALAD

GREEN SALAD

FRENCH FRIES

4.5 € EACH

SWEET POTATO FRIES 6.5 €

TRUFFLE FRIES with Parmesan **8 €**

BY THE WAY: FOR GROUPS OF 8 OR MORE, WE MAKE ORDERING EASY WITH FAMILY STYLE APPETIZERS AND OUR BEST CUTS, TO SHARE.

BURGER AND MORE

BEEF! BURGER

Sink your teeth into this: 100 % beef, freshly minced, handmade. Double the meat for 5 € **16.9 €**

THE „BEYOND BEEF“ BURGER

The vegan original from California: tastes like meat, but it is not meat! **16.9 €**

CHICKEN BURGER

With whole breast of chicken, tasty and juicy **15.9 €**

VEGGIE BURGER

Freshly grilled avocado and vegetables **14.9 €**

NAKED BURGER

All burger are served in crispy iceberg lettuce instead of bread

THESE BURGER ARE SERVED WITH alpine cheese, iceberg lettuce, tomato, mayonnaise, BBQ cranberry sauce, roasted onions and french fries

PULLED PORK BURGER

Pure indulgence from the applewood smoker. With coleslaw, apple, iceberg lettuce, mayonnaise, BBQ cranberry sauce and french fries
14.9 €

STEAK SANDWICH

Finely cut beef steak, alpine cheese, crème fraîche, mayonnaise, pickled cucumber and roasted onions on toast with french fries
14.9 €

FOR ALL BURGER AND SANDWICHES

Crispy bacon, avocado, coleslaw, jalapeños
2.5 € EACH

WE WILL SHOW YOU ALL OF OUR DESSERTS DIRECTLY AT YOUR TABLE

BEEF!
GRILL & BAR

DRINKS

BEFORE

APEROL SPRITZ Aperol, Prosecco, soda **8.5 €**

LILLET VIVE Lillet blanc, tonic **8.5 €**

WHITE PORT TONIC White port, tonic **8.5 €**

BELLINI Prosecco, peach purée **8.5 €**

BEEF! COCKTAILS

BEEF! BACON MARY Absolut bacon, tomato juice, celery, lemon, salt, pepper, Tabasco, Worcester sauce **12.5 €**

BEEF! SPRITZ Pontica vermouth, tonic **11.5 €**

BEEF! HUNTER Bulletin bourbon, peach pulp, lemon juice and Tabasco, with Beef Jerky **14.5 €**

BEEF! GOLDEN ROAST Santa Teresa 1796, cold-brew coffee, orange liqueur, lime, ginger ale **12.5 €**

BEEF! 47 Monkey 47, elderflower cordial, cucumber-apple ice **12.5 €**

WHITE WINES

ALLESKÖNNER® DRY WHITE 2018, 50 % Pinot Blanc, 30 % Müller-Thurgau, 20 % Riesling, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.9 € / 0.75 L 26 €**

PINOT GRIS J² DRY 2017, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 7.9 € / 0.75 L 31 €**

ESPRIT DE BOURGEOIS 2018, Sauvignon Blanc, Loire, France, Henri Bourgeois vineyard **0.2 L 8.5 € / 0.75 L 32 €**

CUVÉE MAXIMILIAN DRY 2017, Pinot Blanc, Müller-Thurgau, Riesling, Mosel-Saar-Ruwer, Germany, Markus Molitor wine producer **0.2 L 9.5 € / 0.75 L 37 €**

ALLESKÖNNER® ROSÉ DRY 2018, 50 % Pinot Noir, 50 % Dornfelder, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.9 € / 0.75 L 26 €**

WINE SPRITZER Sweet or sour **0.2 L 4.5 €**

CIDER Schneider Schoppen dry, Obsthof am Steinberg, pure, sweet or fizzy **0.3 L 4.5 € / 1 L 14.5 €**

WATER

BAD BRÜCKENAUER Semi-sparkling **0.25 L 3 € / 0.75 L 6 €**

BAD BRÜCKENAUER Still **0.25 L 3 € / 0.75 L 6 €**

BEEF! TAP WATER Still or sparkling **0.5 L 3 € / 1 L 6 €**

SOFT DRINKS

HOMEMADE LEMONADE Alternates daily, still or sparkling **0.5 L 5.9 € / 1 L 9.5 €**

COCA COLA/COKE ZERO **0.2 L 2.9 €**

FANTA/SPRITE **0.2 L 2.9 €**

FRITZ Rhubarb, grape or apple spritzer **0.2 L 3,5 €**

BUNDARBERG GINGER BREW **0.33 L 4.9 €**

SMOOTHIE Morning Glory or Mad Barries **0.3 L 5 €**

RED WINES

WUNDERROT CUVÉE DRY 2014, Cabernet Sauvignon, Merlot, Regent, Cabernet Dorsa, Palatinate region, Germany, Wenger vineyard **0.2 L 6.9 € / 0.75 L 28 €**

CABERNET SAUVIGNON TWIN OAKS 2016, California, USA, Mondavi vineyard **0.2 L 7.9 € / 0.75 L 31 €**

MALBEC 2017, Mendoza, Argentina, Alamos vineyard **0.2 L 7.9 € / 0.75 L 31 €**

PRIMITIVO RIPA DI SOTTO 2017, Puglia IGT, Puglia, Italy, Provinco vineyard **0.2 L 9.5 € / 0.75 L 37 €**

MALBEC CATENA VIÑAS 2015, Uco Valley, Mendoza, Argentina, Catena vineyard **0.75 L 42 €**

TORREMILANOS CRIANZA 2015, Tempranillo, Spain, Lopez vineyard **0.2 L 11.5 € / 0.75 L 49 € / 1.5 L 109 €**

SPARKLING WINES

COLLI NOBILI Prosecco Frizzante, Glera Treviso DOC, Veneto, Italy, Contarini vineyard **0.1 L 6 € / 0.75 L 34 €**

ALLESKÖNNER® SEKT EXTRA DRY Pinot Blanc, Riesling, Mosel-Saar-Ruwer, Germany, Kirsten vineyard **0.1 L 7 € / 0.75 L 39 €**

POL ROGER CHAMPAGNE BRUT RÉSERVE Champagne, France, Pol Roger vineyard **0.75 L 95 €**

LONG DRINKS

GIN FIZZ Tanqueray, sugar syrup, lemon juice and soda **8.5 €**

MOSCOW MULE Vodka, lime, ginger beer **8.5 €**

DARK 'N' STORMY Gosling's Rum, lime, ginger beer **8.5 €**

CUBA LIBRE Rum, lime, cola **8.5 €**

HORSE'S NECK Cognac, ginger ale **9.5 €**

SCOTCH & SODA Johnnie Walker Red Label, soda and lime **9.5 €**

LYNCHBURG LEMONADE Jack Daniels, orange liqueur, lime, Sprite **8.5 €**

MOJITO Rum, sugar, lime, mint, soda **8.5 €**

BOURBON HIGHBALL Bourbon, ginger ale **9.5 €**

BEERS

JEVER PILS Draught beer, 4.9 % vol. **0.3 L 3.6 €**

JEVER FUN ALCOHOL-FREE **0.33 L 3.6 €**

RADLER With Sprite **0.3 L 3.6 €**

SCHÖFFERHOFER WEIZEN Draught beer, 5.0 % vol. **0.5 L 5.5 €**

SCHÖFFERHOFER ALCOHOL-FREE **0.5 L 5.5 €**

GLAABSBRÄU, TRADITION AND INNOVATION SINCE 1744, SELIGENSTADT:

HOPFENLUST 3,8 % VOL **0.33 L 5 €**

KELLERBIER Original since 1744 directly out of the bottle 5,2 % VOL **0.33 L 5 €**

LAGER The all-arounder 4,6 % VOL **0.33 L 5 €**

VICKY LOVES PALE ALE Absolutely seductive 5,7 % VOL **0.33 L 5 €**

MAISEL & FRIENDS, BAYREUTH:

CITRILLA WEIZEN IPA 6.0 % vol. **0.33 L 5 €**

PALE ALE 5.2 % vol. **0.33 L 5 €**

AFTER

JÄGERMEISTER / AVERNA / RAMAZZOTTI 4 CL
SCHLADERER FRUIT BRANDY 4 CL
5.5 € EACH

HOT DRINKS

CAFFÈ **3.2 €**

ESPRESSO Single / Double **2.7 € / 4.2 €**

ESPRESSO MACCHIATO Single / Double **2.9 € / 4.4 €**

LATTE MACCHIATO **3.8 €**

CAPPUCCINO **3.8 €**

WHITE COFFEE **3.8 €**

HOT CHOCOLATE **3.8 €**

TEAS Earl Grey, English breakfast, jasmine, fruit, camomile, rooibos vanilla **3.5 €**

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#beefgrillbar

