

# FOOD

## STARTERS

### STARTER SET

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

**11.5 €**

### THE SALMON CUT

Thick cuts of house-smoked salmon, apple–horseradish cream, house bread and butter

**8.5 € / 11.5 €**

### BEEF! TATAR

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

**9.5 € / 12.5 €**

### SUPERFOOD BOWL

The healthy dish: with smoked salmon sashimi, quinoa, avocado, chia, salad, zucchini noodles, sprouts, cranberries and walnuts.

With Hawaiian dressing

**11.5 €**

### CAESAR SALAD

Classic and crunchy: romaine lettuce, Parmesan, croutons and dressing, served with a whole chicken breast

**13.5 € / 18.5 €**

### BUFFALO MOZZARELLA WITH SUMMER TOMATOES

Basil, balsamic vinegar and extra virgin olive oil

**7.5 €**

### AVOCADO TATAR\*

Crumbled feta cheese, olives, tomato, cucumber

**8.5 € / 11.5 €**

### GRILLED VEGETABLES\*

Warm, marinated with lemon and olive oil, green salad

**6.5 € / 9.5 €**

## \* PLUS

### STEAK

From the grill, 100 g **6 €**

### CHICKEN BREAST

Tender and juicy, 80 g **6 €**

### SALMON

Home-smoked, 60 g **6 €**

### KING PRAWNS

Marinated in herbs, directly from the grill **8 €**

## GRILLED MEAT

# THE BEEF! CUT

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

**200 G 12 €**

6 € for every additional 100 g | 500 g and more, served on butcher’s block for sharing

**LIMITED AVAILABILITY!**

## GRILLED FISH

### SALMON FILLET

From Norway, grilled skin-side down

**14.5 €**

### KING PRAWNS

Six pieces, classic style, marinated with herbs, chilli and olive oil

**15.5 €**

## SAUCES FOR MEAT AND FISH

### CAFÉ DE PARIS BUTTER

### CHIMICHURRI

### BBQ CRANBERRY

### SPICY SPANISH PEPERONATA

### PINEAPPLE–LIME–CHILLI

**2 € EACH**

## DRY-AGED DELUXE

### SIRLOIN STEAK

300 g, grass-fed, John Stone, Ireland

**26.5 €**

### RIB-EYE

350 g, grass-fed, John Stone, Ireland

**29.5 €**

**OUR DRY-AGED STEAKS ARE SERVED WITH FRESHLY GRATED HORSERADISH**

### 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 € more

**16.5 €**

### TAGLIATA OF BEEF TENDERLOIN

250 g, grilled slices, with Parmesan and lemon olive oil

**29.5 €**

### IBERIAN PORK CHOP

350 g, chargilled, bone in

**21.5 €**

## SIDES

### GRILLED VEGETABLES

### SPINACH

### ROSEMARY POTATOES

### FRENCH FRIES

### CAESAR SALAD

### GREEN SALAD

**4 € EACH**

### SWEET POTATO FRIES

**6 €**

# STEAK IS OUR PASSION

# WE CELEBRATE BEEF!

## BURGER AND MORE

### BEEF! BURGER

Sink your teeth into this: 100% beef, freshly minced, handmade

Double the meat for 5 € extra

**15.5 €**

### CHICKEN BURGER

With whole breast of chicken, tasty and juicy

**14.5 €**

### VEGGIE BURGER

Freshly grilled avocado and vegetables with wasabi dip

**13.5 €**

### 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

**14.5 €**

### STEAK SANDWICH

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

**14.50 €**

### FOR ALL BURGER AND SANDWICHES

Crispy bacon, avocado, coleslaw, jalapeños

**2 € EACH**

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

**BEEF!**  
GRILL & BAR

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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# 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** Slyrs whisky, Pontica vermouth, Jägermeister, absinthe, sugar **12.5 €**

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

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

## WHITE WINES

**ALLESKÖNNER® DRY WHITE** 2017, 50 % Pinot Blanc, 30 % Müller-Thurgau, 20 % Riesling, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.5 € / 0.75 L 25 €**

**PINOT GRIS J<sup>2</sup> DRY** 2017, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 7.5 € / 0.75 L 28 €**

**ESPRIT DE BOURGEOIS** 2017, Sauvignon Blanc, Loire, France, Henri Bourgeois vineyard **0.2 L 8 € / 0.75 L 32 €**

**CUVÉE MAXIMILIAN DRY** 2016, Pinot Blanc, Müller-Thurgau, Riesling, Mosel-Saar-Ruwer, Germany, Markus Molitor wine producer **0.2 L 9 € / 0.75 L 36 €**

**ALLESKÖNNER® ROSÉ DRY** 2016, 50 % Pinot Noir, 50 % Dornfelder, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.5 € / 0.75 L 25 €**

**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 € / 1 L 12 €**

## 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 5.5 € / 1 L 8.9 €**

**COCA COLA/COKE ZERO** **0.2 L 2.8 €**

**FANTA/SPRITE** **0.2 L 2.8 €**

**FRITZ** Rhubarb, grape or apple spritzer **0.2 L 3.5 €**

**MORNING GLORY SMOOTHIE** **0.3 L 5 €**

**MAD BERRIES SMOOTHIE** **0.3 L 5 €**

## RED WINES

**ALLESKÖNNER® RED DRY** 2014, Dornfelder, St. Laurent, Pinot Noir, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.5 € / 0.75 L 25 €**

**CABERNET SAUVIGNON TWIN OAKS** 2016, California, USA, Mondavi vineyard **0.2 L 7.5 € / 0.75 L 28 €**

**MALBEC PRIME CUT** 2014, Mendoza, Argentina, The Beefsteak Club **0.2 L 7.5 € / 0.75 L 28 €**

**PRIMITIVO RIPA DI SOTTO** 2015, Puglia IGT, Puglia, Italy, Provinco vineyard **0.2 L 9 € / 0.75 L 36 €**

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

**THE BUTCHER** 2013, Blaufränkisch, Burgenland, Austria, Johann Schwarz vineyard **0.75 L 59 €**

## SPARKLING WINES

**COLLI NOBILI** Prosecco Frizzante, Glera Treviso DOC, Veneto, Italy, Contarini vineyard **0.1 L 5 € / 0.75 L 29 €**

**ALLESKÖNNER® SEKT EXTRA DRY** Pinot Blanc, Riesling, Mosel-Saar-Ruwer, Germany, Kirsten vineyard **0.1 L 6 € / 0.75 L 35 €**

**POL ROGER CHAMPAGNE BRUT RÉSERVE** Champagne, France, Pol Roger vineyard **0.75 L 89 €**

## LONG DRINKS

**GIN AND TONIC** Gin, tonic **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 €**

**VODKA AND CO.** Vodka, choose your mixer, Red Bull + 1 € **8.5 €**

**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 €**

If you have questions about allergens or additives, our team will be happy to assist you.

## 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 €**

**MAISEL & FRIENDS, BAYREUTH:**

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

**PALE ALE** 5.2 % vol. **0.33 L 5 €**

**CHOCO PORTER** 6.5 % vol. **0.33 L 5 €**

**BREWDOG BREWERY, ABERDEEN:**

**NATIVE SON WEST COAST DOUBLE IPA** 8.5 % vol. **0.33 L 7 €**

**ELVIS JUICE** citrus infused IPA, 6.5 % vol. **0.33 L 7 €**

**PUNK IPA** 5.6 % vol. **0.33 L 7 €**

## AFTER

**JÄGERMEISTER** 4 CL

**AVERNA** 4 CL

**WILLIAMS PEAR** 4 CL

**RAMAZZOTTI** 4 CL

**4.5 € EACH**

## HOT DRINKS

**CAFFÈ CREMA** 3 €

**ESPRESSO** Single / Double **2.5 € / 4 €**

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

**LATTE MACCHIATO** 3.5 €

**CAPPUCCINO** 3.5 €

**WHITE COFFEE** 3.5 €

**HOT CHOCOLATE** 3.5 €

**TEAS** Earl Grey, English breakfast, jasmine, fruit, camomile **3 €**

**SYRUP SHOTS** Vanilla, caramel, hazelnut **1 €**

# WE CELEBRATE BEEF!

#beefgrillbar

