

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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