

FOOD

STARTERS

STARTER SET

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

11.9 €

THE SALMON CUT

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

8.9 € / 11.9 €

BEEF! TATAR

100% lean beef, done the way it should be – also available spicy

With extra shot of Bulleit Bourbon for 4 €

9.9 € / 13.9 €

SUPERFOOD BOWL

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

With Hawaiian dressing

12.9 €

CAESAR SALAD

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

13.9 € / 18.9 €

SICILIAN WINTER SALAD

With oranges, sea salt, olive oil, buffalo mozzarella and walnuts

9.9 €

AVOCADO TATAR*

Crumbled feta cheese, olives, tomato, cucumber

8.9 € / 11.9 €

GRILLED VEGETABLES*

Warm, marinated with lemon and olive oil, green salad

6.9 € / 11.9 €

* PLUS

STEAK

From the grill, 100 g **7 €**

CHICKEN BREAST

Tender and juicy, 80 g **7 €**

SALMON

Home-smoked, 60 g **7 €**

KING PRAWNS

Marinated in herbs, directly from the grill **9 €**

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 14 €

7 € 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

15.9 €

KING PRAWNS

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

16.9 €

SAUCES FOR MEAT AND FISH

CAFÉ DE PARIS BUTTER

CHIMICHURRI

BBQ CRANBERRY

SPICY SPANISH PEPPERONATA

PINEAPPLE-LIME-CHILLI

BEEF! HOUSESAUCE

2.2 € EACH

STEAK DELUXE

SIRLOIN STEAK

300 g, grass-fed, John Stone, Ireland

26.9 €

RIB-EYE

350 g, grass-fed, Angus Ox, Australia

29.9 €

OUR 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

16.9 €

TAGLIATA OF BEEF TENDERLOIN

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

29.9 €

PORTERHOUSE STEAK T-Bone with a high amount of filet, ca. 600 g, grass-fed, Angus Ox, Ireland

59 €

SIDES

GRILLED VEGETABLES

SPINACH

ROSEMARY POTATOES

FRENCH FRIES

CAESAR SALAD

GREEN SALAD

4 € EACH

SWEET POTATO FRIES

6 €

TRUFFLE FRIES with Parmesan

8 €

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

15.9 €

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 € 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 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 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 6.9 € / 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 2017, Sauvignon Blanc, Loire, France, Henri Bourgeois vineyard **0.2 L 8.5 € / 0.75 L 32 €**

CUVÉE MAXIMILIAN DRY 2016, Pinot Blanc, Müller-Thurgau, Riesling, Mosel-Saar-Ruwer, Germany, Markus Molitor wine producer **0.2 L 9.5 € / 0.75 L 37 €**

ALLESKÖNNER® ROSÉ DRY 2017, 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 €**

MORNING GLORY SMOOTHIE **0.3 L 5 €**

MAD BERRIES SMOOTHIE **0.3 L 5 €**

RED WINES

ALLESKÖNNER® RED DRY 2016, Dornfelder, St. Laurent, Pinot Noir, Rhine-Hesse, Germany, Becker-Landgraf vineyard **0.2 L 6.9 € / 0.75 L 26 €**

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 2016, 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 2014, 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 AND FIZZ Tanqueray, 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 €**

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

SCHLADERER FRUIT BRANDY 4 CL

RAMAZZOTTI 4 CL

5.5 € EACH

HOT DRINKS

CAFFÈ CREMA 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 €**

WE CELEBRATE BEEF!

#beefgrillbar

