

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
13.9 €

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 FILLET

With lemon, olive oil, chimichurri and pine nuts
15.9 €

AVOCADO TATAR*

Crumbled feta cheese, olives, tomato, cucumber
8.9 € / 11.9 €

GRILLED GREEN ASPARAGUS*

Still warm and marinated, Parmesan, olives, tomatoes and pine nuts
9.9 € / 14.9 €

* PLUS

STEAK

From the grill, 100 g **7.5 €**

CHICKEN BREAST

Tender and juicy, 80 g **7 €**

SALMON

Home-smoked, 60 g **7 €**

KING PRAWNS

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

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 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 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

STEAK DELUXE

SIRLOIN STEAK

300 g, grass-fed, John Stone, Ireland
27.9 €

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 €

FLANK STEAK

250 g, grass-fed, Angus Ox, Australia
22 €

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
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 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 €**

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 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, 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 HIGBALL Bourbon, ginger ale **9.5 €**

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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 €**

GLAABSBRÄU, TRADITION AND INNOVATION SINCE 1744, SELIGENSTADT:

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

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

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

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

