



NEW YORK

STARTERS

BIO Sourdough Bread by Joseph Brot with Smoked Butter
(A,G,M)

Waldorf Salad (G, L, M, O)

Beef Tartare from Heifer (C, L, M)

MAIN COURSE

Dry aged T-Bone Steak (sous vide)
with New York Style Potato-Salad
(L, M, O)

Beef Prime Rib (sous vide)
with Grilled Root Vegetables (L)

Pork -Tomahawk Steak
with Peanut-Cucumber-Salad
(E, M, O)

Bavette
with Ox Heart Tomato (O, L)

„Surf & Turf“
Shrimp skewer and dry aged Filet Steak
(B)

89€ / Person

veggie?
Seite 2

SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



veggie/vegan Grill

STARTERS

Baba Ghanoush with olive oil (E,N,M,L)

Vegan bread-spread
made from sun-dried tomatoes (F, N)

MAIN COURSE

Veggie

Halloumi pineapple skewer
with couscous salad (G,L)

Stuffed Peppers
with couscous (L,A)

Aubergine Steak
with herb oil

Portobello
stuffed (L,A)

Vegan

Marinated mushrooms
with couscous salad (L)

Stuffed Peppers
with couscous (L,A)

Aubergine Steak
with herb oil

Portobello
stuffed (L,A)

34€ / Person

SAUCES

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Fruity Ketchup / Garlic

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(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

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