

## STARTER

Pimientos de padrón fried little green pepper	6
Dátiles con tocino dates wrapped with bacon	6
Jamón Consorcio Serrano Reserve – matured 18 month traditional produced Spanish ham	10
Picandou-goat's cheese with Pancetta-coat apricot-mango-chutney	11
„Caprese“ mozzarella-cheese, tomato, rocket, olive oil selection	11
Tatar of dry-aged Pomerania-beef marinated ginger, roasted bread	16
Jamón ibérico de bellota ham of Iberian pork; feeded with oaks; 36 month matured	23

### **antipasti & tapas - bit by bit to the Mediterranean Sea (for 2-4 persons)**

Jamón Serrano Reserva, Tuscan salami, Salsiccia Picante, grilled vegetable,  
Manzanilla-olives, Parmesan, Pimientos, dates wrapped with bacon,  
mozzarella-cheese, rocket

per person 16

## SOUP

Rough tomato soup mozzarella-cheese	7
Italian lentil soup Salsicca, Guanciale	9
Fish soup “Tauro” prawns, fish and seafood	16

## SALAD

Leaf lettuce slices of apple, roasted Californian nuts	7
“Caesar Salad” Tauro hearts of romana salad with Parmesan graters, roasted Ciabatta bread chips and chicken breast	14
Salad “Nice” leaf lettuce, Mediterranean Sea tuna, egg, tomato, bell pepper, black olives, basil	15

## PASTA

Penne Ratatouille vegetable, tomato sugo (by choice - spicy)	13
Fedeline mit Lachs spinach, white wine jus	18
Tagliatelle Manzo stripes of beef fillet, bio-tomatoes, chard, chili	22

## FISH

Fillet of salmon with thyme honey Pak Choy, green asparagus, bell pepper	19
Tuna, rose grilled mango-chutney, spicy chili-spinach	24

## MEAT

Veals liver – Berlin style fried onions, apple ragout, mashed potatoes	18
Confited leg of lamb artichoke-bell pepper vegetable, herbal gnocchi	19
Irish ox cheeks bean-shallot vegetable, potatoes au gratin	23

### BLACK ANGUS BEEF RIBS

**Braised beef ribs** - marbled and high fat content piece of American Angus beef – tender and juicy.

ca. 400 g

22

## BEST CUT - GRILL

200 g Black Angus-rump steak without fat - carved !!! leaf spinach with shallots and tomatoes	21
200 g Black Angus-rump steak without fat - carved !!! ratatouille „Tauro“	21
200 g Black Angus-rump steak without fat - carved !!! duo of green beans with red onions	21

# STEAKS

## PRIME POMERANIA STEAK – DRY-AGED BEEF

Rump steak	250g	22
Sirloin	300g	27
Tenderloin	200g	35

Unique experience of taste. Steaks of highest quality. 4 weeks matured with bone. Marbling and tenderness like wagyu Kobe beef.

## USA – NEBRASKA BLACK ANGUS BEEF

Rump steak	300g	34
Sirloin	350g	36
Tenderloin	220g	39

Best US steaks you can have !

## STEAKS MATURED WITH BONE

Pomerania prime rib-sirloin steak	450g	42
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Steak of highest quality. 4 weeks matured with bone. Marbling and tenderness like wagyu Kobe beef, carved and served with bone.

USA prime rib-sirloin steak	700g	59
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Prime rib, is a cut of beef from the primal rib, one of the nine primal cuts of beef, carved and served with bone.

## **FLANK STEAK - SPAIN & USA**

Black Angus Nebraska, USA	450g	39
Wagyu, Spain	450g	49

The flank steak is a beef steak cut from the abdominal muscles or buttocks of the cow. Flank steak is best when it has a bright red color. Because it comes from a strong, well-exercised part of the cow, it is best sliced against the grain before serving, to maximise tenderness.

### **CULT IN THE USA**

Hanging Tender, USA	400g	48
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Hanger steak resembles flank steak in texture and flavor. This steak is usually the most tender cut on an animal, and is best marinated and cooked quickly over high heat (grilled or broiled) and served rare or medium rare to avoid toughness.

## **US PORTERHOUSE STEAK**

Porterhouse	850g	69
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Porterhouse steaks are cut from the rear end of the short loin and thus include more tenderloin steak, along with (on the other side of the bone) a large strip steak.

## VEGETABLE

Leaf spinach shallots, tomatoes	5
Ratatouille „Tauro“	5
Duo of green beans red onions	5

## SIDE DISHES

Steak-French fries	4	Herb butter	2
Sweet potato-French fries	4	Roasted onions	3
Mashed potaoes	5	BBQ - smoke dip	3
Potatoes au gratin with cheese	5	Chili - tomato dip	3
Herb potatoes	5	Pepper sauce	4
		Sauce Béarnaise	4

## DESSERTS

Crème Brûlée	7
Pineapple - tiramisu	8
Cheese Cake „Tauro“ with raspbeery cream	8
Warm chocolate cake with vanilla sauce	9

## WINE BY GLASS

### white wine

Basa, Verdejo, Rueda, Spain	0,2l	7
Angellio, Verdejo, Spain	0,2l	7
Waltraud, Riesling, Penedes, Spain	0,2l	8,5

### rosé wine

Protos Rosé, Tempran., Rib d. Duero, Spain	0,2l	7
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### red wine

Diablillo, Tempranillo, Rioja, Spain	0,2l	7
Kaiken, Malbec, Mendoza, Argentina	0,2l	7,5
Koonunga Hill, Shiraz Argentina	0,2l	8

## APERITIV

Sherry dry, medium, cream	5 cl	5
Prosecco	0,1 l	5
Prosecco rosé	0,1 l	5
Prosecco Aperol	0,2 l	7
Aperol Spritz	5 cl	7
Martini bianco, rosso, extra dry	0,2 l	5
Campari soda/orange	0,2 l	8
Gin tonic	0,2 l	8
Wodka lemon, orange, tonic	0,2 l	8

## PROSECCO, CHAMPAGNE

Prosecco Valdo	0,75 l	27
Prosecco Valdo Rosé	0,75 l	28
Llopart Reserva Brut Nature - biologic	0,75 l	39
Veuve Clicquot	0,75 l	69
Veuve Clicquot, rosé	0,75 l	69

## SOFTDRINK

Cola <sup>1,2,3,7</sup> , cola light <sup>1,2,3,4,7</sup>	0,2 l	2,5
Lemon <sup>1,-</sup> , orange <sup>1,2,-</sup> , elder <sup>1,2-</sup> -lemonade	0,2 l	2,5
Bitter lemon <sup>5</sup> , tonic water <sup>5</sup> , ginger ale	0,2 l	2,5
Selters leicht- medium	0,25 l	2,5
Selters leicht - medium	0,75 l	6
Selters naturell - silent	0,25 l	2,5
Selters naturell - silent	0,75 l	6
Orange juice	0,2 l	2,5
Ice tea peach <sup>1,2</sup>	0,2 l	2,5
Apple juice <sup>1,2</sup> , apple spritzer <sup>1,2</sup>	0,2 l	2,5
Banana nectar	0,2 l	2,5
Cherry nectar	0,2 l	2,5
Rhubarb juice	0,2 l	2,5
Maracuja juice	0,2 l	2,5
Tomato juice, bottle	0,2 l	2,5
Malt beer	0,33 l	3,5

## BEER

Carlsberg, draft beer	0,3 l	3,5
Lübzer Pils, draft beer	0,3 l	3,5
Radler, beer with lemonade <sup>1,2,3</sup>	0,3 l	3,5
Wheat beer	0,5 l	5
San Miguel	0,33 l	3,5
Berliner Weiße, red or green	0,33 l	4
Pils, non alcoholic	0,33 l	3,5

## HOT BEVERAGES

Cup of coffee	2
Cappuccino	2,5
Latte macchiato	3,5
Milk coffee	3
Espresso	2
Rumgrog	4
Glass of tea	2,5

## SPIRITS

### Grappa 2cl

Vuisinar Nonino	3,5
Martin Codax Aguardente de Galicia	3,5
Orujo Belasco	2,5

### Wodka 2cl

Absolut	3
Sky	3
Smirnoff	2,5
Moskowskaya	3

### Gin 2cl

Gordon's Gin	2,5
Tanqueray	3
Tanqueray N°Ten	4
Bombay Sapphire	3,5
Hendrick's	3,5
Finsbury PLatinum	4



**Rum 2cl**

Havana Club 3 years	3
Havana Club 7 years <sup>2</sup>	4
Havana Club Selección de Maestros	5

Bacardi Superior	2,5
Bacardi Gold <sup>2</sup>	3,5

Bacardi Black <sup>2</sup>	4,5
Pampero Blanco	2,5
Captain Morgan <sup>2</sup> Spiced Gold	3
Saint James Rhum Agricole	4,5

Berro D'Agua	2,5
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**Calvados**

Papidoux fine	3
Papidoux 15 ans	4

**Obstler 2cl**

Pascall pear Williams	3
Pascall raspberry	3
Pascall plum	3
Pascall cherry	3

**Herbs 2cl**

Túnel Hierbas Dulces/Secas	2,5
Hierbas Ibicencas	3,5
Fernet Branca	2,5
Fernet Branca Menta	2,5
Ramazotti	2,5
Averna	2,5
Underberg	2,5
Jägermeister	2,5
Muli 68	2,5

**Tequila 2cl**

Tequila Silver	3
Tequila Reposado	3
Jose Cuervo Especial Classico <sup>2</sup>	4
Antiguo	3
Sierra Blanco Milenario	4
Sierra Extra Anejo	4

**Liköre 2cl**

Amaretto Disaronno	2,5
Malibu	3
Licör 43 <sup>2</sup>	3
Baileys <sup>2</sup>	3
Molinari Sambuca	3
Pernod	3

**Brandy's 2cl**

Cardenal Mendoza	4
Carlos I <sup>2</sup>	3
Gran Duque de Alba <sup>2</sup>	3,5
Lepanto	3,5
Brandy 103 <sup>2</sup>	3
Osborne <sup>2</sup>	3
103 <sup>2</sup> Etiqueta Negra	5

**Cognac 2cl**

Remy Martin VSOP	3,5
Hennessy VSOP	4

# WHISKY'S

## Whisky's 4cl

Jack Daniels	5
Jim Beam	5
Johnnie Walker red label <sup>2</sup>	6
Canadian Club <sup>2</sup>	6
J&B <sup>2</sup>	7
Jameson <sup>2</sup>	7
Johnnie Walker black label <sup>2</sup>	7
Tullamore Dew, Irish <sup>2</sup>	8
Connemara, Irish <sup>2</sup>	8
Kilbeggan, Finest Irish Whisky <sup>2</sup>	10
Bushmills, Single, Irish, 10y <sup>2</sup>	7
Talisker 10y <sup>2</sup>	8
Chivas Regal 12y <sup>2</sup>	7
Elijah Craig 12y	8
Glenkinchie, Single, Scotch, 12y <sup>2</sup>	9
Cragganmore, Single, Scotch, 12y <sup>2</sup>	9
Oban14y <sup>2</sup>	8
Glenfiddich, Rich Oak 14y	9
Dalwhinnie 15y <sup>2</sup>	9
The Glenlivet 15y <sup>2</sup>	10
Lagavulin 16y <sup>2</sup>	9
Glenfiddich 18y	14
The Glenlivet 18y	14

all prices in Euro, inklusive MwSt.

1 with preservative

2 with colour

3 with caffeine

4 with sweetener

5 with quinine

6 with antioxidant