

STARTER

Pimientos de padrón fried little green pepper	6
Dátiles con tocino dates wrapped with bacon	6
Goat's cheese with thyme honey tomato jam	11
Buffalo mozzarella Mediterranean vegetable salad	11
Tomato bruscetta San Daniele ham	15
Slices of veal's liver corn salad, apple-onion sauce	13
Beef tartar ginger, quail egg	18

SOUP

Tomato soup	7
Soup of wild mushrooms ravioli, vegetable	8
Lentil soup slices of duck breast	8

SALAD

Leaf lettuce apple, roasted Californian nuts	8
Steakhouse salad stripes of black-angus beef	13

PASTA

Penne mozzarella vegetarian cherry tomatoes, mozzarella cheese, basil	13
Potato gnocchi gorgonzola cheese, radicio	17
Tagliatelle with venison ragout	18
Linguine with black truffle	21

FISH

Salmon "supreme" with thyme honey savoy cabbage, mashes dates	21
Fillets of pikeperch lentil ragout, roasted onions	19

MEAT

Calf's liver – Berlin style onions, apple ragout, mashed potatoes	18
Rose duck breast thyme jus, savoy cabbage, gnocchi	21
Irish ox cheeks Brussels sprouts, crispy potato wedges	23
Roast venison in cranberry sauce cherry-red cabbage, potato dumplings	23

BLACK ANGUS BEEF RIBS – around 400g

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

with coleslaw

26

- BLACK ONYX BEEF -

AUSTRALIA - RANGERS VALLEY

- Rangers Valley farm founded 1839.
- wonderful situated in New England, Australia - cool climate with fertile soil .
- 270+ days. That's a long time to enjoy the finest of vegetarian grain feed and ever so slowly develop the luxuriously fine marbling Black Onyx beef.
- All these guarantees the highest quality of meat.

Rump steak	350g	38
Rump steak served with bone	500g	49
Entrecote	350g	39

SPECIAL AUSTRALIAN FILLET!!!

Fillet served with bone	280g	46
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270+ days grain deed, dry-aged with bone.

WINE OFFER – THE SCHMIDT

100% Shiraz, McLaren Valley, Australia	0,75 l	32
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Sweet plums, smell of cassis, typical for McLaren Valley.
Chocolate, light note of wood.

STEAKS

BEST CUT – POMERANIA BEEF

200g black-angus rump steak, carved 21

Please choose your side dish: leaf spinach, shallots, tomatoes

Brussels sprouts – parsnip vegetable

duo of green beans

PRIME POMERANIA STEAK – DRY-AGED BEEF

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

Rump steak 250g 22

Entrecote 300g 27

Fillet 200g 35

Prime rib-beef cutlet with bone	450g	42
Entrecote with bone, carved		

USA – NEBRASKA BLACK ANGUS BEEF

Rump steak 300g 34

Entrecote 350g 36

Fillet 220g 39

Best US steaks you can have !

PORTERHOUSE

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.

Porterhouse 400g 38

FLANK STEAK

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 maximize tenderness.

Black Angus Nebraska, USA 450g 39

Tender flank from the best Spanish beef (www.fincasantarosalia.com) which gets one liter of best Spanish wine every day.

Wagyu, Burgos, Spain 450g 49

CULT IN THE USA

Hanging Tender, USA 400g 48

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.

VEGETABLE & SIDE SALAD

Mediterranean vegetable	5	Brussels sprouts-parsnip	5
Duo of green beans	5	corn salad	5
Leaf spinach shallots, tomatoes	5	mixed side salad	6

SIDE DISHES

French fries	4	Herb butter	2
Sweet potato-French fries	5	Roasted onions	3
Mashed potatoes	5	BBQ - smoke dip	3
Potatoes au gratin with cheese	5	Chili - tomato dip	3
Tuscan potatoes with herbs	5	Sauce Béarnaise	4
Mashed potatoes with truffles	8	Pepper sauce	4

DESSERTS

Orange - Crème Brûlée	7
Gingerbread mousse, kumquat	7
Cheese Cake lukewarm, home-made vanilla ice cream	8
Variation of dessert	9

WINE BY GLASS

white wine

Vieilles Vignes, Chablis, France	0,2l	9
Basa, Verdejo, Rueda, Spain	0,2l	7
Angellio, Verdejo, Spain	0,2l	7

rosé wine

Protos Rosé, Tempran., Rib d. Duero, Spain	0,2l	7
Footprint, Pinotage, South Africa	0,2l	7
Hole in the water, Sauvignon Blanc, Pinot Noir, New Zealand	0,2l	8

red wine

Diablillo, Tempranillo, Rioja, Spain	0,2l	7
Kaiken, Malbec, Mendoza, Argentina	0,2l	7,5
Chateau La Freynelle, Bordeaux Merlot, Cabernet Sauvignon, France	0,2l	8

APERITIV

Sherry dry, medium, cream	5 cl	5
Prosecco	0,1 l	5
Prosecco rosé	0,1 l	6
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	0,2 l	8

PROSECCO, CHAMPAGNE

Prosecco Valdo	0,75 l	27
Prosecco Valdo Rosé	0,75 l	30
Llopart Reserva Brut Nature - biologic	0,75 l	39
Veuve Clicquot	0,75 l	69
Veuve Clicquot, rosé	0,75 l	75

SOFTDRINK

Cola ^{1,2,3,7} , cola light ^{1,2,3,4,7}	0,2 l	2,5
Lemon ¹⁻ , orange ^{1,2-} , elder ^{1,2-} -lemonade	0,2 l	2,5
Bitter lemon ⁵ , tonic water ⁵ , ginger ale	0,2 l	2,5
Mineral water - classic	0,25 l	2,5
Mineral water - classic	0,75 l	6
Mineral water - silent	0,25 l	2,5
Mineral water - silent	0,75 l	6
Orange juice	0,2 l	2,5
Apple juice ^{1,2} , apple spritzer ^{1,2}	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 ^{1,2,3}	0,3 l	3,5
Wheat beer	0,5 l	5
San Miguel	0,33 l	4
Berliner Weiße, red or green	0,33 l	4
Pils, non alcoholic	0,33 l	3,5

HOT BEVERAGES

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

SPIRITS

Grappa 2cl

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

Wodka 2cl

Absolut	3
Moskowskaya	3
Smirnoff	2,5

Gin 2cl

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

Tequila 2cl

Tequila Silver	3
Tequila Reposado	3

Rum 2cl

Havana Club 3 years	3
Havana Club 7 years ²	4
Havana Club Selección de Maestros	5
Bacardi Superior	2,5

Liköre 2cl

Amaretto Disaronno	2,5
Licör 43 ²	3
Baileys ²	3
Molinari Sambuca	3

Bacardi Gold ²	3,5
Bacardi Black ²	4,5

Calvados 2cl

Papidoux fine	3
Papidoux 15 ans	4

Brandy 2cl

Cardenal Mendoza	4
Carlos I ²	3,5
Gran Duque de Alba ²	3,5
Lepanto	4
Osborne ²	3

Obstler 2cl

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

Cognac 2cl

Remy Martin VSOP	3,5
Hennessy VSOP	4

Herbs / bitters 2cl

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

WHISKY'S

Whisky's 4cl

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

all prices in Euro, inklusive VAT.

1 with preservative	4 with sweetener	7 nuts
2 with colour	5 with quinine	
3 with caffeine	6 with antioxidant	