

Menu

Starters

Hand chopped Beef Tartare

from the beef trolley directly prepared at the table. Served with capers, homemade mustard, red onion and anchovies

19.00

Burrata

with fresh basil, cherry tomatoes, olive oil and balsamic vinegar

16.00

Vitello

with tuna sauce, crispy caper berry and buttered toast

17.00

Salads

Caesar Salad

with Grana cheese

16.00

with grilled chicken breast

22.00

with 4 king prawns

27.00

Estive Salad Bowl

with Tahin, grilled vegetables, coriander, mint and crisp salad

14.00

with smoked salmon

19.00

Soups

Classical Gazpacho

with crunchy white bread cubes, pepper and mint

9.50

Main Courses

Tuna Steak

medium grilled, with bell pepper, courgette, aubergine, celery, carrot, basil cream and grilled lime

29.00

Surf & Turf

with truffle-Parmesan-fries, grilled garden vegetables, cocktail sauce and basil cream

33.00

X.O. Beef Cheeseburger

with bacon, crispy onions, tomatoes, coleslaw and rosemary-fries

21.00

Pasta out of the Grana Loaf

Linguini in white wine sauce with rocket salad

Small ... 15.00

Big ... 18.00

surcharge Parma ham ... 5.00

THE ONE AND ONLY

Wiener Schnitzel

with truffle fries and Viennese garnish

29.00

Grand Étage Desserts

Strawberry soup

with curd cheese dumpling and mint pesto

9.50

Dark Chocolate Mousse

with fruits preserved in rum and sugar, vanilla cream and crumbles

10.50

Ménage à trois from the cheese

Parmesan, wine cheese & Tete de Moine, served with „Johannbrot“ and chutney

18.00

OUR AMERICAN STEAK

USDA Prime

CERTIFIED IN NEBRASKA.
HIGHEST QUALITY LEVEL!

Prepared in the high temperature broiler. Medium Rare the steak unfolds the best flavour. Perfected with brown butter

The steak on the bone weighs 750g or more.

It is ideally for two people or one REAL Steak Lover.

Spotted and experienced at Peter Luger, Brooklyn, New York.

100 g ... 10.90

Including Omaha sauce and creamy spinach with Pignoli nuts

Lyoner caraffe house wine
0,47 l ... 18.50

SIDES

Garden vegetables fried in olive oil

Steak salad

Truffel fries with or without chili

for each additional

5.00

SAUCES

Sauce Verte

BBQ Sauce

for each additional

2.20

COVER CHARGE PER PERSON 3.00

PLEASE ASK OUR SERVICE STAFF FOR INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES THAT COULD CAUSE AN ALLERGIC REACTION OR INTOLERANCE. ALL PRICES IN EURO. VAT INCLUDED.