

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

Beef carpaccio

with classic Cipriani sauce, rocket salad and Grana cheese

18.00

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

PASTA OUT OF THE
GRANA LOAF

Linguini

in white wine sauce with rocket salad

Small ... 15.00
with Parma ham ... 20.00

Big ... 18.00
with Parma ham ... 23.00

Salads

Caesar Salad

with Grana cheese

16.00

with grilled chicken breast

22.00

with 4 king prawns

27.00

Superfood Salad

with walnut oil, chia seeds, goji berries, curcuma, cauliflower, hummus, and grilled pineapple

16.00

Soups

Boiled prime beef soup

with „Frittaten“ (sliced savoury pancakes fried in butter)

4.80

Gazpacho

with olive oil and fresh mint

7.50

Tom Kha Gai

with king oyster mushrooms, coriander and spring onions

7.50

Main Courses

Surf & Turf

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

33.00

THE ONE AND ONLY

Wiener Schnitzel

with truffle fries and Viennese garnish

29.00

Lobster bisque

with pappardelle, Cognac and young spinach

25.00

Vegan vegetable samosa

with walnut cream and young salad

16.00

Tuna Steak

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

29.00

Beef Cheeseburger

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

21.00

Grand Étage Desserts

Liquid chocolate cake

filled with nougat, served in a glass with homemade vanilla-whiskey sabayon and cherry sorbet

12.00

Rosemary Crème Brûlée

with pineapple-coconut sorbet

9.50

Strawberry Panna Cotta

with vanilla ice cream and butter crumble

9.50

Ménage à trois from the cheese

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

18.00

COVER CHARGE PER PERSON 3.00

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

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.