

## YOUR WELCOME

and a nice, enjoyable and entertaining evening in our Steaklounge.

We invite you to spend pleasurable and cozy hours with us. Be inspired by our menu and advise us, because we would like to spoil you in our small kitchen with selected quality.

We as hosts hope that you can enjoy our service, our hospitality and our loving cookery.

Your Hosts

Steve Horter & Maximilian Türk

## STEAKLOUNGE

Our prices are in Euro and include VAT.  
Please ask for our map with additives and allergens as needed.

## STEAK LOUNGE SPECIAL

### Appetizers:

Beef carpaccio  
with lamb's lettuce parmesan shavings and truffle oil

14.90

Roasted foie gras on a caramelized  
Apple slice and mashed potatoes

13,90

### Main courses:

#### **Spicy Steak Lounge BBQ Spare Ribs**

whole bar

17.90

half bar

8.90

Ostrich duet (fillet and braised)  
on a bed of potato cubes  
and red wine sauce

30,90

### Dessert:

Dessert variation from nougat  
Mousse | Parfait | Crème Brûlée

8.90

## OUR APPETIZERS

Alps meets Oberpfalz plate for 2 people	9,90 18,90
Foam soup from root vegetables with Kräuterespuma	5,90
Beef tartare made from dry aged gold beef with rocket and a quail egg	10,90
Fresh small corn salad with Pumpkin seed dressing and croutons	6,90

## STEAKLOUNGETAPAS

Steakloungegröstl	6,90
Pimientos de Padrón with sea-salt	3,90
Chorizo in Port wine sauce	4,90
Gambas al Ajillo	6,90
Fried garlic mushrooms	3,90
Roasted beef strips in port wine	6,90

## STEAK LOUNGE CARD

**We serve our steaks including a dip of your choice.**

**Fillet of Allgäu Gold Beef** 200g 24.50  
300g 34.50

*is the finest piece of beef with a fine marbling  
is also known as tenderloin. The fillet muscle will too  
hardly used, therefore, is also very delicate.*

**Rib Eye from Allgäu Gold Beef** 200g 19.50  
300g 27.50

*is from the front back of the beef and is also considered  
the "steak of connoisseurs". This is clearly characteristic  
visible fat eye. It's as fat as the rump steak  
and therefore very juicy and tasty.*

**Strip Loin from Allgäu Gold Beef** 200g 17.50  
300g 24.50

*Is cut from the back back.  
The steak classic is characterized by a very juicy  
and bite-resistant meat at the same time. Its fat edge is characteristic  
which should not be removed when roasting as it is the No. 1 flavor carrier*

**The delicacy of Allgäu Gold Beef is achieved by combining a 10-day dry  
aging process with the hygienic wet aging process.**

**Flank steak from Australia** 250g 22.90

*Is a section that is also below the cattle  
It also has a very intense taste.  
Particularly popular with gourmets and BBQ fans*

**Beef hip steak from Australia** 200g 14.90  
300g 19.90

*The steak scent is considered the finest piece from the leg.  
Hip steaks of all breeds are particularly lean and wise  
hardly any marbling. Australian beef is particularly tender,  
because the animals are fed in a special and strictly controlled manner for 100  
days.*

**Bison fillet** 250g 52.50

*The bison has the finest meat of all types of cattle, it is particularly lean  
rich in protein, important minerals and has virtually no fat marbling.*

**Please ask our service staff for today's offers:**

**Dry Aged Tomahawk** per 100g 6,20  
including bone about 1000g to 1200g

**Dry Aged Porterhouse Steak** per 100g 6,20  
including bone about 1000g

**Dry Aged T-Bone Steak** per 100g 5,50  
including bone approx. 600g to 1200g

**Special cut from our Dry Ager - let us advise you**

**Dry Aged Roast beef on the bone** per 100g 5,50  
from the Dry Ager ripe every 4 - 6 weeks  
including bone approx. 500g to 700g

**Beef fillet from the Dry Ager** 200g 31.50  
available every 2 - 3 weeks 300g 41,50

**Ostrich Fies from Straußenhof Kotzenbach** 200g 25.50  
The red to dark red ostrich meat reminds 300g 35.50  
Color and taste of beef fillet, at the same time  
also on duck or turkey meat.  
The consistency is very tender and juicy

**COOKING LEVEL**

*Blue - outside roasted inside cold and raw*

*English - roasted on the outside and almost raw inside, the escaping meat juice is red.*

*Medium rare - The flesh inside the core is still slightly bloody and outside it is heavily roasted.*

*Medium - The meat is completely pink inside and has a brown crust on the outside.*

*Medium well - The meat is still slightly pink inside and strongly fried on the outside.*

*Through - The meat is completely cooked, this cooking level is for the preparation of our high quality steaks unsuitable and therefore not recommended.*

## OUR SIDE DISHES

Potato-Dippers	3,50
Steak fries	3,50
Sweet potato fries	3,90
Potato wedges	3,50
Baked potato with sour cream	3,90
Potato truffle puree	5,90
Grilled vegetables	3,50
Green beans wrapped in bacon	3,50
Roasted Onions	2,50
Garlic baguette	3,50

## STEAKLOUNGEDIPS

Aioli	2,50
BBQ Sauce	2,50
BBQ-Aioli	2,50
Sour Cream	2,50
Herb butter	2,50
Steakbutter	2,50
Sharp Steakloungesauce	2,50
Jus	2,80
Pepper cream sauce	2,80
Chimichurri Sauce	3,50

## MAIN DISHES

180g roasted fillet of beef with goose liver and truffle on green beans and red wine sauce	36,50
Fried pikeperch fillet on savoy cabbage and two kinds of potato cubes	18,90
Steak lounge burger made from 180g minced beef, with aioli, BBQ sauce, lamb's lettuce, two types of cheese, fried onions and fries	12,90
Penne with a herb cream sauce and winter vegetables <b>Optionally with:</b>	9,90
Fried shrimp	+6,90
Roasted beef strips	+5,90

## OUR DESSERTS

Spaghetti ice cream with hot raspberries and white chocolate rasps	7,90
Chocolate cake with liquid core and vanilla ice cream	5,90
White chocolate cake with a liquid core and vanilla cherries	5,90

## DRINK MENU

### Soft Drinks

Coca Cola	0,2	2,50
Coca Cola light	0,2	2,50
Mezzo Mix	0,2	2,50
Sprite	0,2	2,50
Fanta	0,2	2,50
Homemade Lemonade	0,4	2,50
Juice	0,2	2,50
Apple, Orange, Blackcurrant, Grape, Passion fruit		
Juice Spritzer	0,375	3,50
Apple, Orange, Blackcurrant, Grape, Passion fruit		
Fever Tree Tonic Water	0,2	2,90
Thomas Henry Tonic Water	0,2	2,90
Goldberg Tonic	0,2	3,20
Purezza Premium Water sparkling	0,75	4,60
Purezza Premium Water still	0,75	4,60
Purezza Premium Water sparkling	0,350	2,60€
Purezza Premium Water still	0,350	2,60€



## Aperitif

Vaux Cuvée Castle	0,1	5,20
Vaux Blanc de Noir Castle	0,1	5,60
Martini Bianco	5cl	4,50
Martini Extra Dry	5cl	4,50
Martini Rosso	5cl	4,50
Martini cocktail		7,50
Gin I Martini Dry I Olive		
Negroni		7,50
Campari I Gin I Martini Rosso		
Gimlet		7,50
Gin I Lime Juice I Lime		
Kir Royal	0,1	5,90
Prosecco I Creme de Cassis		
Aperol Spritz	0,25	6,90
Aperol I Prosecco I mineral water		
Campari Orange	0,25	7,50
Campari I orange juice		
Tocco Rosso	0,25	6,90
Campari I elderflower syrup I Prosecco I mineral water		
Hugo	0,25	6,90
Elderflower syrup I Prosecco I Mineral water		
Lillet Wild Berry	0,25	6,90
Lillet I Wild Berry I red fruits		

## **Beer**

Lammsbräu Zisch	0,33	2,90
Lammsbräu alkoholfree	0,33	2,90
Bayreuther Hell	0,5	3,20
Bayreuther Hell	0,33	2,90
Maisel Hefeweizen	0,5	3,20
Maisel leichtes Hefeweizen	0,5	3,20
Maisel dunkles Hefeweizen	0,5	3,20
Maisel alkoholfree Hefeweizen	0,5	3,20
Radler	0,5	3,20
Ruß	0,5	3,20
Cola-Weizen	0,5	3,20

## **Hot Drinks**

Espresso	1,80
Doppelter Espresso	2,20
Espresso Macchiato	2,50
Tasse Kaffee	2,60
Capuccino	2,80
Milchkaffee	2,80
Hot Schokolade	3,20
Tea	2,50
Herbs, black tea, peppermint, fruits	

## **Spirits**

Ziegler Williams Pears Brand	2cl	5.60
Ziegler Plum Brand	2cl	5.60
Ziegler Sour Cherry Brand	2cl	5.60
Ziegler forest raspberry spirit	2cl	5.60
Ziegler walnut spirit	2cl	5.60
Grappa di Chardonnay	2cl	5,60
Villa de Varda Grappa "Reserva"	2cl	5,60
Ramazotti	2cl	3.20
Averna	2cl	3,20
Grappa	2cl	3,20
Sambuca	2cl	3,20
Bayleys	2cl	3,20

## **Whiskey**

Jack Daniel's Tennessee Whiskey	4cl	4,50
Nikka Whisky Blended Whisky	4cl	5,40
Glengannon Malt Whisky	4cl	4,70
Whisky & Coca Cola		7,50

## **WINE AND SPARKLINGWINE**

Please ask for our Wine and Gin list.