

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:

Small burger trio
with different cheeses, sauces and salad

9.90

Intermediate course:

Herbal chanterelle risotto with a parmesan chip

10.90

Large portion 18.90

Main courses:

Pink fried veal steak with chanterelles,
homemade spaetzle and jus

16.90

Honey goat cheese au gratin on a bed of lettuce
with balsamic dressing

11.50

Dessert:

Sorbet duet with fresh fruits

5.90

OUR APPETIZERS

Alps meets Oberpfalz plate for 2 people	9,90 18,90
Beef tartare made from dry aged gold beef with rocket and a quail egg	10,90
Fresh small leaf salt with Balsamic dressing	6,90

STEAKLOUNGETAPAS

Steakloungegröstl	6,90
Piementos 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

is the finest piece of beef with a fine marbling 300g 34.50

*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

is from the front back of the beef and is also considered 300g 27.50

*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

Is cut from the back back. 300g 24.50

*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.**

Beef hip steak from Australia 200g 14.90

The steak scent is considered the finest piece from the leg. 300g 19.90

*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

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 Steaklounge sauce	2,50
Jus	2,80
Pepper cream sauce	2,80
Chimichurri Sauce	3,50

MAIN DISHES

Spicy Steak Lounge BBQ Spare Ribs	
whole bar	17,90
half-bar	8,90
Fried salmon fillet with chanterelle leek vegetables and herb potatoes	16,90
Steak lounge burger made from 180g minced beef, with aioli, BBQ sauce, lamb's lettuce, two types of cheese, fried bacon and fries	12,90
Onion roast, 200g strip loin with fried onions, Potato licks, jus and small salad	20,90
Penne with a lobster cream sauce and vegetables	11,90
Optionally with:	
Fried shrimp	+6,90
Roasted beef strips	+5,90

OUR DESSERTS

Chocolate cake with liquid core and vanilla ice cream	5,90
White chocolate cake with a liquid core and vanilla berrys	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 Martini Dry Olive		
Negroni		7,50
Campari Gin Martini Rosso		
Gimlet		7,50
Gin Lime Juice Lime		
Kir Royal	0,1	5,90
Prosecco Creme de Cassis		
Aperol Spritz	0,25	6,90
Aperol Prosecco mineral water		
Campari Orange	0,25	7,50
Campari orange juice		
Tocco Rosso	0,25	6,90
Campari elderflower syrup Prosecco mineral water		
Hugo	0,25	6,90
Elderflower syrup Prosecco Mineral water		
Lillet Wild Berry	0,25	6,90
Lillet Wild Berry 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.