

## 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.

## STEAKLOUNGE SPECIAL

### Pasture ox specialties and salt meadow lamb from the Wesermarsch

Ox fillet	200g	25,50
	300g	35,50
Roast beef from the pasture ox	200g	18,50
	300g	26,50
T-bone from the pasture ox including bones approx. 500g to 700g	per 100 g	6,90

### Salt meadow lamb

Pink roasted lamb chops

or

Braised from the leg of the lamb  
with potato gratin and ratatouille vegetables

Lamb chop – 18,90

Leg of lamb – 14,90

### Special

Meat platter for 3 people  
33,50 per person

100g bison with chimichurri sauce  
as starter

200g ostrich fillet, 200g gold beef fillet, 200g hip steak with potato dippers,  
potato wedges, grilled vegetables, aioli and BBQ sauce  
as main course

## OUR APPETIZERS

Alps-meets-Oberpfalz-plate for 2 people	9,90 18,90
Beef tartare made of dry aged gold-beef with garden rocket and a quail egg	10,90
Porcini mushroom carpaccio with parmesan and basil	11,90
Small burger-trio with various cheeses, sauces and salad	9,90

## STEAK LOUNGETAPAS

Fillets of anchovy in oil with herbs and roasted bread	7,90
Piementos de Padrón with sea-salt	3,90
Chorizo in Portwine sauce	4,90
Gambas al Ajillo	6,90
Fried garlic mushrooms	3,90
Roasted beef strips in portwine	6,90

## STEAK LOUNGE CARD

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

<b>Fillet of Allgäu Gold Beef</b>	200g	24,50
<i>is the finest piece of beef with a fine marbling</i>	300g	34,50
<i>is also known as tenderloin. The fillet muscle will too hardly used, therefore, is also very delicate.</i>		

<b>Rib Eye of Allgäu Gold Beef</b>	200g	19,50
<i>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.</i>	300g	27,50

<b>Strip Loin of Allgäu Gold Beef</b>	200g	17,50
<i>is cut from the back.</i>	300g	24,50
<i>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</i>		

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

<b>Beef hip steak from Australia</b>	200g	14,90
<i>The steak scent is considered the finest piece from the leg.</i>	300g	19,90
<i>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.</i>		

<b>Bison fillet</b>	250g	52.50
<i>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.</i>		

**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
Roasted chanterelles	6,90
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
Sour Cream	2,50
Herbutter	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
<b>Optionally with:</b>	
Fried shrimps	+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 wild berries	5,90
Crème Brûlée with fruits	4,90

## 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, Passionfruit		
Juice Spritzer	0,375	3,50
Apple, Orange, Blackcurrant, Grape, Passionfruit		
Fever Tree Tonic Water	0,2	3,20
Thomas Henry Tonic Water	0,2	3,20
Goldberg Tonic Water	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	0,1	5,20
Vaux Blanc de Noir	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   Limette		
Kir Royal	0,1	5,90
Prosecco   Creme de Cassis		
Aperol Spritz	0,25	6,90
Aperol   Prosecco   sparkling 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   sparkling water		
Lillet Wild Berry	0,25	6,90
Lillet   Wild Berry   red fruits		

## **Beer**

Lammsbräu Zisch	0,33	2,90
Lammsbräu alcoholfree	0,33	2,90
Bayreuther Hell	0,5	3,20
Bayreuther Hell	0,33	2,90
Maisel`s Hefeweizen	0,5	3,20
Maisel`s leichtes Hefeweizen	0,5	3,20
Maisel`s dunkles Hefeweizen	0,5	3,20
Maisel`s alcoholfree 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 Macciato	2,50
Tasse Kaffee	2,60
Cappuccino	2,80
Milchkaffee	2,80
Hot chocolate	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
Hazelnut Liquor	2cl	5,50
Ramazotti	2cl	3.20
Averna	2cl	3,20
Grappa	2cl	3,20
Sambuca	2cl	3,20
Baileys	2cl	3,20

## **Whiskey**

Jack Daniels Tennessee Whiskey	4cl	4,50
Nikka Whisky Blended Whisky	4cl	5,40
Glengannon Malt Whisky	4cl	4,70
Jameson Irish Whiskey	4cl	
Whisky & Coca Cola		7,50

## **WINE AND SPARKLINGWINE**

Please ask for our Wine- and Gin-List.